

## NE IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (22.4%)	80 %	4
Grain	Płatki pszeniczne	0.6 kg (9%)	85 %	3
Grain	Płatki owsiane	0.6 kg (9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	14 %
Boil	Fuggles	15 g	20 min	6.1 %
Aroma (end of boil)	Fuggles	25 g	5 min	6.1 %
Aroma (end of boil)	Cascade	25 g	5 min	6.9 %
Dry Hop	Fuggles	20 g	12 day(s)	6.1 %
Dry Hop	Cascade	25 g	12 day(s)	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	mango	200 g	Secondary	7 day(s)
Flavor	limonka	150 g	Secondary	7 day(s)

### Notes

- Po rozpieńczeniu wyszło 27 l o 14 Blg. + 0,5 Blg z pulpy.  
Dodatek owocowy dodany na cichą (7 dni), następnie przefiltrowano brzecznię i dodano chmiel na zimno (12 dni)  
Końcowe Blg 1. Alk. 7,4%. Nasycenie 1,7

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