

NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1185 liter(s)**
- Total mash volume **1580 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 120 kg (27.3%) | 81 % | 4 |
| Grain | Pale Malt (2 Row) UK | 120 kg (27.3%) | 78 % | 6 |
| Grain | Pszeniczny | 50 kg (11.4%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 25 kg (5.7%) | 75 % | 45 |
| Grain | Briess - 2 Row Carapils Malt | 25 kg (5.7%) | 75 % | 3 |
| Grain | Carahell | 10 kg (2.3%) | 77 % | 26 |
| Grain | Oats, Flaked | 45 kg (10.2%) | 80 % | 2 |
| Adjunct | Wheat, Flaked | 45 kg (10.2%) | 77 % | 4 |