

## NE IPA 2 20l. 6

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **80**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (45.5%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (30.3%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (6.1%)	78 %	4
Grain	Płatki owsiane	1.2 kg (18.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Cascade	50 g	10 min	6 %
Boil	Mosaic	50 g	5 min	10 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	10.9 g	Safale
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