

## NE IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **83**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (38.5%)	80 %	5
Grain	Pszeniczny	5 kg (38.5%)	85 %	4
Grain	Jęczmień niesłodowany	1 kg (7.7%)	75 %	2
Adjunct	Pszenica niesłodowana	1 kg (7.7%)	75 %	3
Grain	Żytni	1 kg (7.7%)	75 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	12 %
Boil	Magnum	40 g	60 min	13.5 %
Boil	Citra	30 g	25 min	12 %
Boil	Mosaic	30 g	25 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Mosaic	30 g	10 min	12 %
Dry Hop	Mosaic	200 g	---	12 %
Dry Hop	Citra	200 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale