

NE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (69.2%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (15.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (15.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Cascade | 25 g | 5 min | 8 % |
| Whirlpool | Mosaic | 25 g | 30 min | 12.3 % |
| Whirlpool | Citra | 25 g | 30 min | 12.9 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12.9 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 12.3 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 30 ml | Fermentum Mobile |