

NE IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **12**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **1.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (43.6%)	80 %	30
Liquid Extract	Bruntal Pale Ale	1.7 kg (43.6%)	80 %	35
Grain	Płatki owsiane	0.3 kg (7.7%)	85 %	3
Grain	Weyermann - Diastatyczny	0.2 kg (5.1%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	30 min	16.9 %
Boil	Galaxy	30 g	5 min	13.9 %
Aroma (end of boil)	Galaxy	60 g	0 min	13.9 %
Dry Hop	Motueka	60 g	3 day(s)	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Slant	150 ml	White Labs