

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 |