

# NE IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (50.6%)	85 %	7
Grain	Simpsons - Golden Naked Oats	1 kg (25.3%)	73 %	20
Grain	Pilznieński	0.7 kg (17.7%)	81 %	4
Grain	Pszeniczny	0.25 kg (6.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PH 2019	20 g	30 min	10.5 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Enigma (AUS)	100 g	2 day(s)	18.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min