

Northeast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (85%)	81 %	4
Grain	Abbey Malt Weyermann	0.35 kg (6%)	75 %	45
Grain	Oats, Malted	0.53 kg (9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	8 g	5 min	9.5 %
Aroma (end of boil)	Cascade	8 g	5 min	6 %
Aroma (end of boil)	Centennial	8 g	5 min	10.5 %
Dry Hop	Centennial	20 g	4 day(s)	10.5 %
Dry Hop	Simcoe	12 g	4 day(s)	13.2 %
Dry Hop	Citra	13 g	4 day(s)	12 %
Dry Hop	Amarillo	5 g	4 day(s)	9.5 %
Dry Hop	Cascade	5 g	4 day(s)	6 %
Whirlpool	Centennial	18 g	30 min	10.5 %
Whirlpool	Citra	15 g	30 min	12 %
Whirlpool	Simcoe	8 g	30 min	13.2 %
Whirlpool	Amarillo	7 g	30 min	9.5 %
Whirlpool	Cascade	7 g	30 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand
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Notes

- Zasyj w temperaturze około 55-56 (w trakcie podgrzewania do pierwszej przerwy)
64°C - 40 min
72°C - 20 min
78°C - około 10 min.
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