

# Northeast IPA II

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (68.8%)	81 %	4
Grain	Płatki owsiane	0.5 kg (15.6%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (15.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	20 g	20 min	11 %
Whirlpool	Citra	20 g	20 min	10 %
Dry Hop	Sabro	50 g	2 day(s)	11 %
Dry Hop	Co zostanie	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HAZY DAZE	Ale	Slant	150 ml	---