

# Wspomnienie lata - NE IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.8 kg (78.7%)	85 %	8
Grain	Pszeniczny	1.3 kg (21.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.5 %
Boil	Chinook	20 g	15 min	12.7 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Whirlpool	Chinook	30 g	10 min	12.7 %
Dry Hop	Centennial	150 g	3 day(s)	10.5 %
Dry Hop	Chinook	50 g	3 day(s)	12.7 %