NE IPA 2

- Gravity **12.9 BLG**
- ABV **---**
- IBU **80**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.5 kg *(46.9%)*	81 %	6
Grain	Strzegom Pilzneński	1 kg *(31.3%)*	80 %	4
Grain	Weyermann - Carapils	0.2 kg *(6.3%)*	78 %	4
Grain	Płatki owsiane	0.5 kg *(15.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	24 g	60 min	10 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Cascade	25 g	10 min	6 %
Boil	Mosaic	25 g	5 min	10 %
Dry Hop	Amarillo	25 g	6 day(s)	9.5 %
Dry Hop	Mosaic	25 g	6 day(s)	10 %
Dry Hop	Cascade	25 g	6 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale S-04	Ale	Dry	5.45 g	Safale