

# No Country For Old Man NE DIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **56**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (77.8%)	80 %	5
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Grain	Pszeniczny	1 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	40 min	9.5 %
Dry Hop	Cascade	100 g	2 day(s)	6 %
Whirlpool	Equinox	50 g	40 min	13.1 %
Whirlpool	Simcoe	50 g	40 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	Wyeast Labs