NE IPA 2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **46**
- SRM **11.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg *(61.8%)*	80 %	35
Grain	Weyermann - Diastatyczny	0.8 kg *(14.5%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(9.1%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(7.3%)*	85 %	3
Grain	Weyermann - Carapils	0.4 kg *(7.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	30 min	16.9 %
Aroma (end of boil)	Enigma (AUS)	30 g	5 min	16.9 %
Whirlpool	Galaxy	30 g	0 min	13.9 %
Whirlpool	Amarillo	30 g	0 min	8.3 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Chinook	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Slant	200 ml	White Labs

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

Notes

- 250ml gęstwy zadano w 17C.
  Napowietrzono blenderem.
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