

## Ne Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (86.2%)  | 80 %  | 7   |
| Grain | Płatki owsiane         | 0.5 kg (8.6%) | 85 %  | 3   |
| Grain | płatki pszenne         | 0.3 kg (5.2%) | --- % | --- |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Super Galena | 20 g   | 60 min   | 14.5 %     |
| Boil                | Sorachi Ace  | 15 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Palisade     | 10 g   | 2 min    | 7.5 %      |
| Aroma (end of boil) | Super Galena | 10 g   | 2 min    | 14.5 %     |
| Dry Hop             | Palisade     | 10 g   | 3 day(s) | 7.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | sok z cytrusow  | 0.3 g  | Secondary | 1 day(s) |
| Flavor | zest z cytrusow | 490 g  | Boil      | 2 min    |