

# 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 |