

Lato za pasem - NE IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **48**
- SRM **4.5**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg (81.4%)	80 %	8
Grain	Platki owsiane	0.8 kg (18.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	15 min	12.6 %
Whirlpool	Mosaic	40 g	20 min	12.6 %
Dry Hop	Nelson Sauvignon	18 g	3 day(s)	11.2 %
Dry Hop	Sorachi Ace	35 g	3 day(s)	10.4 %
Dry Hop	Cascade	40 g	3 day(s)	7.1 %
Dry Hop	Ahtanum	25 g	3 day(s)	3.4 %
Dry Hop	Mosaic	100 g	3 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Slant	250 ml	---

Notes

- Piwo na cichej będzie podzielone na dwa:
 - 1) Mosaic 100g
 - 2) Nelson Sauvin 18gSorachi Ace 35g
Cascade 40g
Ahtanum 25g
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