

NE IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **7**
- SRM **5.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (64.9%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (13%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (6.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (10.4%) | 60 % | 3 |
| Grain | Briess - Carapils Malt | 0.4 kg (5.2%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Equinox | 5 g | 60 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 60 g | 0 min | 10 % |
| Dry Hop | Citra | 90 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 60 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 5 g | Mash | 60 min |

Notes

- Do fermentacji burzliwej 60 g (75) chmielu equinox 1 dnia
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