NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **5**
- SRM **5.3**
- 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 **29.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **37.4 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 **28.7 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 **9.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(57.5%)*	79 %	6
Grain	Pszeniczny	2 kg *(23%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(5.7%)*	60 %	3
Grain	Płatki owsiane	0.4 kg *(4.6%)*	60 %	3
Grain	Briess - Carapils Malt	0.8 kg *(9.2%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	5 g	60 min	10.5 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Whirlpool	Centennial	45 g	0 min	10.5 %

Yeasts

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

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Water Agent	Chlorek wapnia	10 g	Mash	60 min
Water Agent	kwas fosforowy	5 g	Mash	60 min