NE IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg *(61.7%)*	80.5 %	4
Grain	Weyermann pszeniczny jasny	0.75 kg *(18.5%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(12.3%)*	60 %	3
Grain	Płatki pszeniczne	0.3 kg *(7.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus	7 g	100 min	12.6 %
Aroma (end of boil)	Cascade PL	30 g	3 min	3.8 %
Dry Hop	Citra	30 g	10 day(s)	12.9 %
Dodać w 3-5 dniu fermentacji burzliwej.				
Dry Hop	Mosaic	10 g	10 day(s)	12.3 %
Dodać w 3-5 dniu fermentacji burzliwej.				
Dry Hop	Citra	20 g	4 day(s)	12.9 %
Dry Hop	Cascade PL	25 g	4 day(s)	3.8 %
Dry Hop	Denali	10 g	4 day(s)	14.2 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	10 min

Notes

- Chmiele Citra 30 g i Mosaic 10 g dodać w trakcie fermentacji burzliwej pomiędzy 3 a 5 dniem.
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