

## Northeast IPA II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.2 kg (68.8%) | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (15.6%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.5 kg (15.6%) | 85 %  | 3   |

### Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Whirlpool | Sabro       | 20 g   | 20 min   | 11 %       |
| Whirlpool | Citra       | 20 g   | 20 min   | 10 %       |
| Dry Hop   | Sabro       | 50 g   | 2 day(s) | 11 %       |
| Dry Hop   | Co zostanie | 50 g   | 2 day(s) | 10 %       |

### Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| HAZY DAZE | Ale  | Slant | 150 ml | ---        |