

#40 - NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.4**

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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.9%)	79 %	5
Grain	Pszeniczny	2 kg (29%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (5.8%)	80 %	4
Adjunct	sól kuchenna 5g	0.005 kg (0.1%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	8 g	20 min	13.2 %
Whirlpool	Mosaic	47 g	50 min	13.2 %
Whirlpool	Amarillo	17 g	50 min	7.8 %
Whirlpool	Galaxy	15 g	50 min	15 %