

NE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **9**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (58.8%)	81 %	4
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Grain	Biscuit Malt	0.2 kg (5.9%)	79 %	45
Grain	Płatki owsiane	0.2 kg (5.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	9 g	60 min	6 %
Aroma (end of boil)	Zula Citra	10 g	0 min	10 %
Aroma (end of boil)	Zula Citra	30 g	0 min	10 %
Dry Hop	Zula Citra	30 g	4 day(s)	10 %
Dry Hop	Zula Citra	30 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

Extras

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

Type	Name	Amount	Use for	Time
Spice	Kolendra	6 g	Primary	10 day(s)