NE IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(46.2%)*	79 %	6
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg *(7.7%)*	82 %	5
Grain	Płatki owsiane	0.5 kg *(7.7%)*	85 %	3
Grain	Strzegom Pilzneński	2 kg *(30.8%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Amarillo	40 g	15 min	9.5 %
Boil	Cascade	40 g	10 min	6 %
Boil	Citra	40 g	3 min	12 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Cascade	60 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	35 ml	White Labs