

#04 NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	25 min	15.5 %
Dry Hop	Falconer's Flight	30 g	4 day(s)	11.3 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis