

#25 NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (88.2%) | 80 % | 5 |
| Grain | BESTMALZ - przeniczny | 0.5 kg (7.4%) | 80.5 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (4.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mosaic | 12.5 g | 0 min | 10 % |
| Whirlpool | Amarillo | 12.5 g | 0 min | 9.5 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Whirlpool | Simcoe | 25 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 12.5 g | 7 day(s) | 10 % |
| Dry Hop | Amarillo | 12.5 g | 7 day(s) | 9.5 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 25 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |