

## #26 - NE IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński	1 kg (14.3%)	79 %	5
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	5
Grain	pszeniczny	3 kg (42.9%)	79 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	50 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Amarillo	25 g	5 min	8.8 %
Boil	Simcoe	20 g	5 min	13.2 %
Whirlpool	Amarillo	20 g	15 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	600 ml	Fermentum Mobile

## Notes

- Warzenie 24.01

Zacieranie

64st 30min - (zatarte)

78st - 10 min

Wysładzanie

18BLG-3BLG

Wyszło 31L - 11 BLG

Po gotowaniu wyszło 25L 14BLG

Fermentacja 18stC

szybki start

CICHA 31.01 przy 5,5BLG

A: + 38g Amaraillo 12L

B: + 32g Citra 11,5L

garaż, 5 dni 10stC

Rozlew 07.02

5,5BLG, 8stC 2,3CO2

A: 12L: 50g+250ml wody

B: 11,5L: 47g + 250ml Wody

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