

LA NE IPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **13**
- SRM **7.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **67 C**, Time **5 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **5 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.15 kg (35.7%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (31.1%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (31.1%) | 85 % | 4 |
| Grain | Barwiący | 0.07 kg (2.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Zythos | 5 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 5 g | 30 min | 11 % |
| Boil | Azacca | 5 g | 5 min | 14 % |
| Dry Hop | El Dorado | 30 g | 3 day(s) | 15 % |
| Dry Hop | Galaxy | 30 g | 3 day(s) | 15 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|---------|------------------|
| FM | Ale | Liquid | 1000 ml | Fermentum Mobile |