

NE IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (47.1%)	81 %	4
Grain	Rahr - Premium Pilsner Malt	1 kg (11.8%)	80 %	4
Grain	Abbey Malt Weyermann	0.5 kg (5.9%)	75 %	45
Grain	Pszeniczny	1.5 kg (17.6%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4
Grain	Płatki pszeniczne	1 kg (11.8%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
FM 55	Ale	Liquid	20 ml	---