

NE IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (45.9%)	81 %	4
Grain	Pale Malt (2 Row) UK	0.9 kg (16.5%)	78 %	6
Grain	Pszeniczny	0.2 kg (3.7%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (1.8%)	75 %	45
Adjunct	Płatki orkiszowe	0.4 kg (7.3%)	80 %	4
Adjunct	Briess - Rye Flakes	0.1 kg (1.8%)	71 %	6
Adjunct	Oats, Flaked	0.85 kg (15.6%)	80 %	2
Adjunct	BARLY FLAKES	0.4 kg (7.3%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	20 min	10 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Dry Hop	Equinox	50 g	5 day(s)	13.1 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	700 ml	STARTER

Notes

- 8g chlorku wapnia do zacierania
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