

NE IPA 2.0

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **4**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (66.7%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.5 %
Boil	Citra	10 g	15 min	12.5 %
Boil	Amarillo	10 g	15 min	8.5 %
Boil	Mosaic	10 g	15 min	11.3 %
Whirlpool	Citra	30 g	5 min	12.5 %
Whirlpool	Amarillo	30 g	5 min	8.5 %
Whirlpool	Mosaic	20 g	5 min	11.3 %
Dry Hop	Citra	30 g	4 day(s)	12.5 %
Dry Hop	Amarillo	30 g	4 day(s)	8.5 %
Dry Hop	Mosaic	20 g	4 day(s)	11.3 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis