

## NE Ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3.2 kg (66.7%) | 85 %  | 7   |
| Grain | Płatki owsiane             | 0.4 kg (8.3%)  | 85 %  | 3   |
| Grain | Płatki żytnie              | 0.4 kg (8.3%)  | 85 %  | 3   |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (16.7%) | 80 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 40 g   | 60 min   | 8.1 %      |
| Aroma (end of boil) | Cascade | 16 g   | 0 min    | 6.8 %      |
| Whirlpool           | Cascade | 60 g   | 0 min    | 6.8 %      |
| Dry Hop             | Citra   | 30 g   | 4 day(s) | 14.2 %     |
| Dry Hop             | Mosaic  | 30 g   | 4 day(s) | 11.8 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |       |       |                  |
|--------------------------|-----|-------|-------|------------------|
| FM11 Wichrowe<br>Wzgórza | Ale | Slant | 50 ml | Fermentum Mobile |
|--------------------------|-----|-------|-------|------------------|