

NE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55.6%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (13.9%)	81 %	6
Grain	Biscuit Malt	1 kg (13.9%)	79 %	50
Grain	Płatki pszeniczne	0.6 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.6 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	El Dorado	20 g	15 min	12.4 %
Aroma (end of boil)	Galaxy	20 g	15 min	13.3 %
Aroma (end of boil)	Enigma (AUS)	20 g	15 min	17.2 %
Aroma (end of boil)	El Dorado	10 g	0 min	12.4 %
Aroma (end of boil)	Galaxy	10 g	0 min	13.3 %
Aroma (end of boil)	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	El Dorado	20 g	3 day(s)	12.4 %
Dry Hop	Galaxy	20 g	3 day(s)	13.3 %
Dry Hop	Enigma (AUS)	20 g	3 day(s)	17.2 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile