

# NE IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **62**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **10 C**, Time **72 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **72 min** at **10C**
- Keep mash **40 min** at **68C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	30 min	12.3 %
Dry Hop	Ekuanot	26 g	10 day(s)	14.5 %
Dry Hop	Amarillo	50 g	4 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Hopzoil Twisted Fruitbomb	0.5 g	Bottling	---