

## NE IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **41.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting - Cara Clair	0.5 kg (10%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (10%)	73 %	120
Liquid Extract	WES ekstrakt słodowy bursztynowy	3 kg (60%)	80 %	300
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	30 min	17.2 %
Boil	Enigma (AUS)	20 g	5 min	17.2 %
Boil	Amarillo	30 g	0 min	9.5 %
Dry Hop	Chinook	50 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	7 g	---