

# Ne Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (86.2%)	80 %	7
Grain	Platki owsiane	0.5 kg (8.6%)	85 %	3
Grain	platki pszenne	0.3 kg (5.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Super Galena	20 g	60 min	14.5 %
Boil	Sorachi Ace	15 g	30 min	10 %
Aroma (end of boil)	Palisade	10 g	2 min	7.5 %
Aroma (end of boil)	Super Galena	10 g	2 min	14.5 %
Dry Hop	Palisade	10 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok z cytrusow	0.3 g	Secondary	1 day(s)
Flavor	zest z cytrusow	490 g	Boil	2 min