

# NE IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.3 liter(s)**

## Steps

- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Light	3 kg (68.2%)	95 %	16
Grain	Wheat, Flaked	0.4 kg (9.1%)	77 %	4
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2
Grain	Weyermann - Carapils	0.25 kg (5.7%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.25 kg (5.7%)	76.1 %	0
Sugar	Sugar, Table (Sucrose)	0.1 kg (2.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Aroma (end of boil)	Mosaic	20 g	1 min	10 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %
Dry Hop	Citra	15 g	3 day(s)	12 %

Dry Hop	Cascade	15 g	3 day(s)	6 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	10 g	Boil	60 min

## Notes

- Kroki:
    1. Steeping (płatki x2 + ześrutowany Carapils w woreczku) przy 65-75 st. C 30 min, wyciągamy torbę
    2. Dolewanie gorącej wody, rozpuszczanie ekstraktów, sprawdzenie ballingu, ew więcej cukru i zagotowanie
    3. Kwas mlekowy dla obniżenia Ph i chmielenie na gorycz na 60 minut
    4. Chłodnica na 30 minut
    5. Kolejne chmiele i pożywka dla drożdży
    6. Chłodzenie do 16-17 st. C
    7. Do fermentora, mocno napowietrzyć (3-5 minut wstrząsania) i dodać uwodnione drożdże
- Oct 29, 2017, 4:12 PM*