

NE IPA KW - prima 4

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1140 liter(s)**
- Total mash volume **1520 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 330 kg (76.7%) | 81 % | 4 |
| Grain | Oats, Flaked | 50 kg (11.6%) | 80 % | 2 |
| Adjunct | Wheat, Flaked | 50 kg (11.6%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Mosaic | 1000 g | 20 min | 10 % |
| Whirlpool | Chinook | 1000 g | 20 min | 13 % |
| Whirlpool | Citra | 1000 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s33 | Ale | Dry | 1000 g | --- |