

# NE IPA SkadOOSSH

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **4 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1 kg (28.6%)	78 %	6
Grain	Briess - Pilsen Malt	0.5 kg (14.3%)	80.5 %	2
Grain	Oats, Flaked	0.3 kg (8.6%)	65 %	2
Grain	Briess - 2 Row Carapils Malt	0.2 kg (5.7%)	75 %	3
Grain	Briess - Wheat Malt, White	1.5 kg (42.9%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %
Dry Hop	Mosaic	28 g	3 day(s)	10 %
Dry Hop	Simcoe	12 g	3 day(s)	13.2 %
Dry Hop	Amarillo	16 g	3 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale