

# NE IPA SkadOOSSH

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **74**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 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 **11.7 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 **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (51.3%)	78 %	6
Grain	Briess - Pilsen Malt	1.1 kg (28.2%)	80.5 %	2
Grain	Oats, Flaked	0.4 kg (10.3%)	65 %	2
Grain	Briess - 2 Row Carapils Malt	0.15 kg (3.8%)	75 %	3
Grain	Briess - Wheat Malt, White	0.25 kg (6.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	65 min	10 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Simcoe	25 g	15 min	13.2 %
Dry Hop	Mosaic	28 g	4 day(s)	10 %
Dry Hop	Simcoe	12 g	4 day(s)	13.2 %
Dry Hop	Amarillo	16 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale