

Ne Ipka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (51%)	80 %	5
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Aroma (end of boil)	Chinook	35 g	2 min	13 %
Dry Hop	Galaxy	150 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
New England lalamand	Ale	Slant	1.2 ml	---