

## NE2020

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **74**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	5 kg (71.4%)	78 %	8
Grain	Wheat, Torrified	1 kg (14.3%)	79 %	4
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Mash	Green Bullet	30 g	15 min	11 %
Whirlpool	Mosaic	70 g	10 min	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	9 ml	White Labs