

# Nethone

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Castle Pale Ale     | 5 kg (71.4%) | 80 %  | 8   |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 %  | 6   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 30 g   | 60 min   | 13.2 %     |
| Whirlpool | Mosaic | 70 g   | 0 min    | 10 %       |
| Dry Hop   | Mosaic | 30 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra  | 100 g  | 3 day(s) | 12 %       |
| Dry Hop   | Simcoe | 20 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale  | Liquid | 1000 ml | FM         |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|      |                      |      |      |        |
|------|----------------------|------|------|--------|
| Herb | Klitoria ternateńska | 25 g | Boil | 15 min |
|------|----------------------|------|------|--------|