

## Northeast IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **184**
- SRM **5.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	70 min	13 %
Boil	Sabro	15 g	30 min	15 %
Boil	Ekuanot	15 g	30 min	13.5 %
Boil	Sabro	15 g	10 min	15 %
Boil	Ekuanot	15 g	10 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile