

Northeast IPA II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

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

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (68.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (15.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (15.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Whirlpool | Sabro | 20 g | 20 min | 11 % |
| Whirlpool | Citra | 20 g | 20 min | 10 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 11 % |
| Dry Hop | Co zostanie | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| HAZY DAZE | Ale | Slant | 150 ml | --- |