

Northeast IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **64**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 6.5 kg (94.2%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.4 kg (5.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Cascade PL | 10 g | 5 min | 5.2 % |
| Boil | Centennial | 10 g | 5 min | 10.5 % |
| Whirlpool | Centennial | 65 g | --- | 10.5 % |