

P.18 - NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (75%)	81 %	4
Grain	Oats, Flaked	1.2 kg (15%)	80 %	2
Grain	Barley, Flaked	0.4 kg (5%)	70 %	4
Grain	Płatki orkiszowe	0.4 kg (5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	15 min	10 %
Boil	Citra	25 g	10 min	12 %
Boil	Equinox	25 g	5 min	13.1 %
Whirlpool	Mosaic	25 g	10 min	10 %
Whirlpool	Citra	25 g	10 min	12 %
Whirlpool	Equinox	25 g	10 min	13.1 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Equinox	40 g	5 day(s)	13.1 %

Dry Hop	Magnum	20 g	5 day(s)	13.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's