

Testowy NE IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **48**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (77.3%) | 81 % | 26 |
| Grain | Płatki owsiane | 0.3 kg (13.6%) | 85 % | 3 |
| Grain | Weyermann - Diastatyczny | 0.2 kg (9.1%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 30 g | 10 min | 16.9 % |
| Boil | Galaxy | 30 g | 5 min | 13.9 % |
| Aroma (end of boil) | Galaxy | 30 g | 0 min | 13.9 % |
| Whirlpool | Motueka | 30 g | 0 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| WLP066 London Fog | Ale | Liquid | 40 ml | White Labs |