

# LA NE IPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **13**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **67 C**, Time **5 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **5 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.15 kg (35.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (31.1%)	80 %	4
Grain	Pszeniczny	1 kg (31.1%)	85 %	4
Grain	Barwiący	0.07 kg (2.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Boil	Nelson Sauvín	5 g	30 min	11 %
Boil	Azacca	5 g	5 min	14 %
Dry Hop	El Dorado	30 g	3 day(s)	15 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM	Ale	Liquid	1000 ml	Fermentum Mobile