

# NE IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	4 kg (65.6%)	95 %	4
Grain	Pszeniczny	1.5 kg (24.6%)	85 %	4
Adjunct	Płatki owsiane	0.6 kg (9.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	100 g	2 min	14.2 %
Mash	Eldorado	100 g	2 min	12.4 %
Mash	Amarillo	20 g	2 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale