

NE IPA 12 '22

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Platki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Citra	30 g	6 min	12 %
Aroma (end of boil)	Mosaic	30 g	6 min	10 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis