

NE IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (70.4%) | 80 % | 5 |
| Grain | Barley, Flaked | 0.4 kg (5.6%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.9 kg (12.7%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.8 kg (11.3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra | 50 g | 45 min | 12 % |
| Whirlpool | Mosaic | 50 g | 45 min | 10 % |
| Whirlpool | Simcoe | 50 g | 45 min | 13.2 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | lunga | 30 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 250 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|--------|
| Other | Table sugar | 230 g | Boil | 15 min |

Notes

- chmielenie na zimno na 4 dniu burzliwej
potem dodatkowe chmielenie 2 dni przed rozlewem
Jul 7, 2019, 3:03 PM