

# NE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.2 kg (68.8%)	81 %	4
Grain	Płatki owsiane	0.6 kg (18.7%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	10 min	12 %
Boil	Galaxy	8 g	10 min	15 %
Boil	Amarillo	3 g	10 min	9.5 %
Whirlpool	Citra	36 g	20 min	12 %
Whirlpool	Galaxy	24 g	20 min	15 %
Whirlpool	Amarillo	9 g	20 min	9.5 %
Dry Hop	Citra	24 g	12 day(s)	12 %
Dry Hop	Galaxy	18 g	12 day(s)	15 %
Dry Hop	Amarillo	6 g	12 day(s)	9.5 %
Dry Hop	Citra	48 g	3 day(s)	12 %
Dry Hop	Galaxy	36 g	3 day(s)	15 %
Dry Hop	Amarillo	24 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs