

## NE IPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **40**
- SRM **6.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (54.5%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (18.2%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.5 kg (9.1%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	15 g	70 min	15 %
Boil	Cascade	50 g	5 min	5.5 %
Boil	Chinook	40 g	5 min	10 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	Cascade	20 g	0 min	5.5 %
Whirlpool	Chinook	10 g	0 min	10 %
Whirlpool	Citra	10 g	---	12 %

Dry Hop	Cascade	70 g	5 day(s)	5.5 %
Dry Hop	Chinook	70 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
nie wiem	Ale	Dry	20 g	nn