

NE IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **4.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Adjunct	Pszenica niestodowana	1 kg (15.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	17 %
Aroma (end of boil)	Enigma (AUS)	20 g	20 min	16.5 %
Aroma (end of boil)	Callista	20 g	10 min	3.9 %
Dry Hop	Callista	30 g	4 day(s)	3.9 %
Dry Hop	Enigma (AUS)	30 g	4 day(s)	16.5 %
Dry Hop	Waimea	20 g	4 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-134	Ale	Dry	11.5 g	Fermentis Division of S.I.Lesaffre