

# NE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (69.2%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (15.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (15.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	5 min	8 %
Whirlpool	Mosaic	25 g	30 min	12.3 %
Whirlpool	Citra	25 g	30 min	12.9 %
Dry Hop	Citra	25 g	5 day(s)	12.9 %
Dry Hop	Mosaic	25 g	5 day(s)	12.3 %
Dry Hop	Amarillo	25 g	5 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	Fermentum Mobile