

# NE IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **62**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (75%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	0.5 kg (25%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	sabro	10 g	15 min	16 %
Aroma (end of boil)	calista	10 g	15 min	4 %
Dry Hop	sabro	20 g	4 day(s)	16 %
Dry Hop	callista	20 g	4 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Notes

- Dodatkowo przerwa chmielowa przy 75 stopniach C.  
Sabro 20g i Callista 20g  
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