

## NE IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **12**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **1.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (43.6%) | 80 %  | 30  |
| Liquid Extract | Bruntal Pale Ale                    | 1.7 kg (43.6%) | 80 %  | 35  |
| Grain          | Płatki owsiane                      | 0.3 kg (7.7%)  | 85 %  | 3   |
| Grain          | Weyermann - Diastatyczny            | 0.2 kg (5.1%)  | 80 %  | 3   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 30 g   | 30 min   | 16.9 %     |
| Boil                | Galaxy       | 30 g   | 5 min    | 13.9 %     |
| Aroma (end of boil) | Galaxy       | 60 g   | 0 min    | 13.9 %     |
| Dry Hop             | Motueka      | 60 g   | 3 day(s) | 6.3 %      |

### Yeasts

| Name              | Type | Form  | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| WLP066 London Fog | Ale  | Slant | 150 ml | White Labs |