

ne ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (62.3%)	80 %	4
Grain	Pszeniczny	0.8 kg (15.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (7.5%)	60 %	4
Grain	Barley, Flaked	0.4 kg (7.5%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	10 g	30 min	12.6 %
Aroma (end of boil)	Amarillo	10 g	15 min	9 %
Whirlpool	Ahtanum	9.5 g	20 min	4.8 %
Whirlpool	Mosaic	20 g	20 min	12.8 %
Whirlpool	Centennial	20 g	20 min	9.9 %
Whirlpool	Simcoe	20 g	20 min	12.6 %
Dry Hop	Centennial	30 g	20 day(s)	9.9 %
Dry Hop	Simcoe	20 g	4 day(s)	12.6 %
Dry Hop	Mosaic	30 g	4 day(s)	12.8 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	130 ml	Lallemand