

Ne Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **5.1**
- 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 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (86.2%) | 80 % | 7 |
| Grain | Platki owsiane | 0.5 kg (8.6%) | 85 % | 3 |
| Grain | platki pszenne | 0.3 kg (5.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Super Galena | 20 g | 60 min | 14.5 % |
| Boil | Sorachi Ace | 15 g | 30 min | 10 % |
| Aroma (end of boil) | Palisade | 10 g | 2 min | 7.5 % |
| Aroma (end of boil) | Super Galena | 10 g | 2 min | 14.5 % |
| Dry Hop | Palisade | 10 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | sok z cytrusow | 0.3 g | Secondary | 1 day(s) |
| Flavor | zest z cytrusow | 490 g | Boil | 2 min |