

# NE IPA SkadOOSSH

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **4 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK         | 1 kg (28.6%)   | 78 %   | 6   |
| Grain | Briess - Pilsen Malt         | 0.5 kg (14.3%) | 80.5 % | 2   |
| Grain | Oats, Flaked                 | 0.3 kg (8.6%)  | 65 %   | 2   |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (5.7%)  | 75 %   | 3   |
| Grain | Briess - Wheat Malt, White   | 1.5 kg (42.9%) | 85 %   | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Mosaic   | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Simcoe   | 20 g   | 15 min   | 13.2 %     |
| Dry Hop             | Mosaic   | 28 g   | 3 day(s) | 10 %       |
| Dry Hop             | Simcoe   | 12 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 16 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |