

NE IPA vol. 1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **5.7**
- 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 **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (67.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (20.2%) | 85 % | 3 |
| Grain | Abbey Castle | 0.5 kg (8.4%) | 80 % | 45 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (4.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Mosaic | 50 g | 30 min | 10 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 400 ml | Fermentum Mobile |