

## Northeast IPA #30

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84.5%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.4%)	81 %	6
Grain	Płatki owsiane	0.1 kg (1.7%)	85 %	3
Grain	Strzegom Karmel 30	0.25 kg (4.2%)	75 %	30
Grain	Żytni	0.07 kg (1.2%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	10 g	75 min	9.5 %
Mash	Citra	20 g	75 min	12.4 %
Mash	Mosaic	20 g	75 min	12.4 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15 %
Boil	Citra	17 g	15 min	13.5 %
Boil	Mosaic	17 g	15 min	12 %
Boil	Citra	20 g	5 min	13.5 %
Boil	Mosaic	20 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %

Boil	Citra	20 g	0 min	13.5 %
Boil	Mosaic	20 g	0 min	12 %
Boil	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	25 g	5 day(s)	13.5 %
Dry Hop	Mosaic	25 g	5 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Simcoe	10 g	5 day(s)	13.1 %
Dry Hop	Citra	10 g	1 day(s)	13.5 %
Dry Hop	Mosaci	10 g	1 day(s)	12 %
Dry Hop	Amarillo	10 g	1 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile