

Northeast IPA I (just a little bit of bitterness)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **29**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 5.4 kg (73%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (13.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Whirlpool | Nelson Sauvignon | 40 g | 20 min | 11 % |
| Whirlpool | Mosaic | 40 g | 20 min | 10 % |
| Dry Hop | Nelson Sauvignon | 100 g | 2 day(s) | 11 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| HAZY DAZE | Ale | Slant | 150 ml | --- |