

# Leśna NE IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type                                             | Name                  | Amount        | Yield | EBC |
|--------------------------------------------------|-----------------------|---------------|-------|-----|
| Grain                                            | Strzegom Pilzneński   | 5 kg (66.7%)  | 80 %  | 4   |
| Grain                                            | Słód owsiany Fawcett  | 1.5 kg (20%)  | 61 %  | 5   |
| Grain                                            | Płatki owsiane        | 0.5 kg (6.7%) | 60 %  | 3   |
| Grain                                            | Pszenica niesłodowana | 0.5 kg (6.7%) | 75 %  | 3   |
| 0.5kg słód pszeniczny<br>0.5kg płatki pszeniczne |                       |               |       |     |

## Hops

| Use for         | Name     | Amount | Time     | Alpha acid |
|-----------------|----------|--------|----------|------------|
| Whirlpool       | Simcoe   | 50 g   | 0 min    | 13.2 %     |
| Whirlpool       | Citra    | 50 g   | 0 min    | 12 %       |
| Whirlpool       | VERMELHO | 50 g   | 0 min    | 8.1 %      |
| Dry Hop         | Simcoe   | 50 g   | 5 day(s) | 13.2 %     |
| CYRO SIMCOE 25g |          |        |          |            |
| Dry Hop         | Citra    | 50 g   | 5 day(s) | 12 %       |
| Dry Hop         | Mosaic   | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Flavor | Pędy sosny   | 150 g  | Boil    | 15 min |
| Flavor | Pędy świerku | 150 g  | Boil    | 15 min |
| Fining | whirlfloc t  | 2 g    | Boil    | 15 min |