

NE IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **5.3**
- 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 **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (87.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.9%)	60 %	3
Grain	Abbey Malt Weyermann	0.3 kg (4.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Whirlpool	Centennial	50 g	1 min	10.5 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Amarillo	10 g	0 min	9.5 %

Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia 33%	5 g	Mash	1 min
Water Agent	kwasy fosforowy	3 g	Mash	1 min
Water Agent	sol epsom	1 g	Mash	1 min
Water Agent	kwasy fosforowy - wysładzanie	2 g	Mash	1 min