

# Hop Juice - Northeast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.8%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6
Adjunct	Mąka przenna	0.1 kg (1.8%)	--- %	---
Grain	Strzegom Pilzneński	0.3 kg (5.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Dry Hop	Galaxy	100 g	5 day(s)	15 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	8 min