

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 niestodowana | 0.5 kg (6.7%) | 75 % | 3 |
| 0.5kg słód pszeniczny 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 |