

# NANE IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	45 min	14.5 %
Boil	Cascade	10 g	1 min	7.1 %
Boil	Motueka	10 g	1 min	7 %
Aroma (end of boil)	Mistral	50 g	0 min	7.9 %
Dry Hop	Cascade	40 g	5 day(s)	6 %
Dry Hop	Mouteka	90 g	4 day(s)	7 %
Dry Hop	Galaxy	10 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
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