

# NE IPA 12 '22

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%)  | 80 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (7.7%) | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 30 g   | 30 min   | 9.5 %      |
| Aroma (end of boil) | Citra    | 30 g   | 6 min    | 12 %       |
| Aroma (end of boil) | Mosaic   | 30 g   | 6 min    | 10 %       |
| Dry Hop             | Citra    | 60 g   | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic   | 60 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |