

NE IPA 15,03

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **94**
- SRM **6.7**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (25%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.4 kg (10%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.6 kg (15%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Whirlpool | Mandarina Bavaria | 50 g | 0 min | 10 % |
| Whirlpool | WAI-ITI | 50 g | 0 min | 4.1 % |
| Dry Hop | Mandarina Bavaria | 50 g | 5 day(s) | 10 % |
| Dry Hop | WAI-ITI | 50 g | 5 day(s) | 4.1 % |