

## NE IPA #2

- Gravity **17.5 BLG**
- ABV ---
- IBU **93**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (90.9%)	80 %	6
Grain	Pszeniczny	0.4 kg (6.1%)	85 %	4
Grain	Viking melanoidynowy	0.2 kg (3%)	85 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	45 min	12 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	50 g	3 min	12 %
Boil	Centennial	30 g	15 min	10.5 %
Aroma (end of boil)	Centennial	30 g	3 min	10.5 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	3 min	10 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	800 ml	Fermentum Mobile