

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 |