

# NE IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **12**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1400 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1540 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **1703.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1335 liter(s)**
- Total mash volume **1780 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**

## Mash step by step

- Heat up **1335 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Sparge using **813.9 liter(s)** of **76C** water or to achieve **1703.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	325 kg (73%)	80 %	4
Grain	Płatki pszeniczne	60 kg (13.5%)	85 %	3
Grain	Płatki owsiane	60 kg (13.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	500 g	10 min	12 %
Whirlpool	Citra	1000 g	10 min	12 %
Whirlpool	Amarillo	1500 g	10 min	9.5 %
Whirlpool	Cascade	1500 g	10 min	6 %
Dry Hop	Citra	500 g	12 day(s)	12 %
na drugi dzień fermentacji do fermentora				
Dry Hop	Amarillo	500 g	12 day(s)	9.5 %
na drugi dzień fermentacji do fermentora				
Dry Hop	Cascade	500 g	12 day(s)	6 %
na drugi dzień fermentacji do fermentora				
Dry Hop	Citra	2000 g	3 day(s)	12 %
Dry Hop	Amarillo	2000 g	3 day(s)	9.5 %
Dry Hop	Cascade	2000 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	1500 g	Fermentis

## Notes

- woda z balansem: siarczki vs chlorki 1:1,1 (siarczki ok 170ppm, chlorki ok 190ppm)  
zassać białka po gotowaniu  
początek fermentacji 17stC, po 2 dniach do max 22-23stC  
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