

NE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (46.2%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.7%)	82 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Cascade	50 g	10 min	6 %
Boil	Citra	50 g	5 min	12 %
Dry Hop	Amarillo	60 g	5 day(s)	9.5 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Cascade	60 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale