

# NE IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (18.2%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (9.1%) | 60 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Nelson Sauvín | 50 g   | 0 min    | 11 %       |
| Boil                | Galaxy        | 50 g   | 20 min   | 15 %       |
| Dry Hop             | Nectarón      | 100 g  | 3 day(s) | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |