

## NE IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (76.9%)	82 %	4
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (10.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Boil	Nelson Sauvín	10 g	5 min	11 %
Whirlpool	Nelson Sauvín	30 g	120 min	11 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11.5 g	---