

# NE IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.47 kg (45.5%)	80 %	5
Grain	Viking Pilsner malt	1.39 kg (18.2%)	82 %	4
Grain	Strzegom Monachijski typ I	1.39 kg (18.2%)	79 %	16
Grain	Płatki owsiane	0.56 kg (7.3%)	60 %	3
Grain	Płatki pszeniczne	0.69 kg (9.1%)	60 %	3
Sugar	Maltodextrine	0.14 kg (1.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	69.44 g	15 min	12 %
Boil	Citra	27.78 g	5 min	12 %
Whirlpool	Citra	41.67 g	5 min	12 %
Dry Hop	Superdelic	69.44 g	3 day(s)	9.9 %
Dry Hop	Nectaron	69.44 g	3 day(s)	13.6 %
Dry Hop	Sabro cryo	34.72 g	3 day(s)	22 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP066 - London Fog	Ale	Slant	347.22 ml	White Labs
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