

# NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.5 kg (85.9%)	80.5 %	4
Grain	Abbey Malt Weyermann	0.35 kg (5.5%)	75 %	45
Grain	Platki owsiane	0.55 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	14.2 %
Boil	Galaxy	20 g	20 min	13.3 %
Boil	Citra	10 g	5 min	14.2 %
Boil	Mosaic	20 g	5 min	11.8 %
Whirlpool	Citra	20 g	30 min	14.2 %
Whirlpool	Mosaic	30 g	30 min	11.8 %
Dry Hop	Galaxy	30 g	2 day(s)	13.3 %
Dry Hop	Citra	40 g	2 day(s)	14.2 %
Dry Hop	Mosaic	50 g	2 day(s)	11.8 %