

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 % |