

## NE IPA DP

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

### Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1185 liter(s)**
- Total mash volume **1580 liter(s)**

### Fermentables

| Type    | Name                              | Amount         | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain   | Weyermann - Bohemian Pilsner Malt | 150 kg (34.1%) | 81 %  | 4   |
| Grain   | Pale Malt (2 Row) UK              | 100 kg (22.7%) | 78 %  | 6   |
| Grain   | Pszeniczny                        | 50 kg (11.4%)  | 85 %  | 4   |
| Grain   | Abbey Malt Weyermann              | 25 kg (5.7%)   | 75 %  | 45  |
| Grain   | Briess - 2 Row Carapils Malt      | 25 kg (5.7%)   | 75 %  | 3   |
| Grain   | Oats, Flaked                      | 45 kg (10.2%)  | 80 %  | 2   |
| Adjunct | Wheat, Flaked                     | 45 kg (10.2%)  | 77 %  | 4   |