

NE IPA Raw PL

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **3.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **74C**
- Sparge using **-5.5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking Pale Ale | 1 kg (45.5%) | 80 % | 5 |
| Grain | Viking Pszeniczny | 0.4 kg (18.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (18.2%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (18.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Mash | Amora Preta | 50 g | 60 min | 9 % |
| Mash | Książęcy | 50 g | 60 min | 7.6 % |
| Dry Hop | Amora Preta | 50 g | 7 day(s) | 9 % |
| Dry Hop | Książęcy | 50 g | 7 day(s) | 7.6 % |
| Dry Hop | EXP 3/20 | 50 g | 7 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 100 ml | Lallemand |