

## ne ipa v3

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **17**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3
Grain	Strzegom Pilzneński	2 kg (40.8%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (40.8%)	79 %	6
Grain	Biscuit Malt	0.4 kg (8.2%)	79 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	15 min	11.8 %
Dry Hop	Galaxy	50 g	30 day(s)	15 %
Dry Hop	Citra	50 g	30 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	30 ml	Yeast Bay