

# NE IPA WLP 644

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (39%)	80 %	5
Grain	Pszeniczny	2 kg (48.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (12.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	0 min	13.7 %
Boil	Simcoe	25 g	0 min	13.1 %
Boil	Amarillo	25 g	0 min	8.8 %
Boil	Mosaic	25 g	0 min	12 %
Dry Hop	Citra	25 g	2 day(s)	13.7 %
Dry Hop	Simcoe	25 g	2 day(s)	13.1 %
Dry Hop	Amarillo	25 g	2 day(s)	8.8 %
Dry Hop	Mosaic	25 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wlp644 Saccharomyces Bruxellensis Trois	Ale	Liquid	1500 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	75 min