

Ne Ipka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (51%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (40.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 30 min | 13 % |
| Aroma (end of boil) | Chinook | 35 g | 2 min | 13 % |
| Dry Hop | Galaxy | 150 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| New England lalamand | Ale | Slant | 1.2 ml | --- |