

# niby IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **12.2**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (92%)	88 %	6
Grain	Strzegom Karmel 300	0.2 kg (8%)	88 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Taurus	20 g	5 min	13 %
Boil	East Kent Goldings	10 g	5 min	6.3 %
Boil	Fuggles	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---