

# Nju ingland

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (16.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Dry Hop	Sabro	100 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	240 ml	Safale