

# Northeast IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (83.3%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	5 g	60 min	12.8 %
Boil	Sorachi Ace	20 g	40 min	12.8 %
Boil	Palisade	15 g	15 min	8.7 %
Dry Hop	Equanot	15 g	4 day(s)	16.1 %
Dry Hop	Sorachi Ace	25 g	4 day(s)	12.8 %

## Yeasts

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