

Northeast Is The Best

- Gravity **16.4 BLG**
- ABV ---
- IBU **41**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Carahell	0.3 kg (9.4%)	77 %	26
Grain	Strzegom Pszeniczny	0.4 kg (12.5%)	81 %	6
Grain	Płatki owsiane	0.4 kg (12.5%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (3.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	15 min	15 %
Boil	Centennial	20 g	15 min	8 %
Whirlpool	Waimea	30 g	0 min	15 %
Whirlpool	Centennial	30 g	0 min	8 %
Dry Hop	Rakau (NZ)	50 g	4 day(s)	9 %
Dry Hop	Simcoe	50 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale