

#25 NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.2%)	80 %	5
Grain	BESTMALZ - przeniczny	0.5 kg (7.4%)	80.5 %	5
Grain	Płatki owsiane	0.3 kg (4.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	12.5 g	0 min	10 %
Whirlpool	Amarillo	12.5 g	0 min	9.5 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Mosaic	12.5 g	7 day(s)	10 %
Dry Hop	Amarillo	12.5 g	7 day(s)	9.5 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis