

IPA N(i)E LIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.1**
- 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 | Weyermann - Bohemian Pilsner Malt | 5.2 kg (86.7%) | 81 % | 4 |
| Grain | Platki owsiane | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Platki pszeniczne | 0.3 kg (5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Equinox | 10 g | 10 min | 13.1 % |
| Boil | Equinox | 20 g | 5 min | 13.1 % |
| Aroma (end of boil) | Sterling | 30 g | 20 min | 4.5 % |
| Aroma (end of boil) | Simcoe | 30 g | 20 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 30 g | 20 min | 10 % |
| Dry Hop | Sterling | 30 g | 4 day(s) | 4.5 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |