

# LA NE IPA

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **13**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **67 C**, Time **5 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **5 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.15 kg (35.7%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 1 kg (31.1%)    | 80 %  | 4   |
| Grain | Pszeniczny           | 1 kg (31.1%)    | 85 %  | 4   |
| Grain | Barwiący             | 0.07 kg (2.2%)  | 55 %  | 985 |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Zythos        | 5 g    | 60 min   | 11 %       |
| Boil    | Nelson Sauvín | 5 g    | 30 min   | 11 %       |
| Boil    | Azacca        | 5 g    | 5 min    | 14 %       |
| Dry Hop | El Dorado     | 30 g   | 3 day(s) | 15 %       |
| Dry Hop | Galaxy        | 30 g   | 3 day(s) | 15 %       |
| Dry Hop | Cascade       | 30 g   | 3 day(s) | 6 %        |

## Yeasts

| Name | Type | Form   | Amount  | Laboratory       |
|------|------|--------|---------|------------------|
| FM   | Ale  | Liquid | 1000 ml | Fermentum Mobile |