

Leśna NE IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Grain	Słód owsiany Fawcett	1.5 kg (20%)	61 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Pszenica niestodowana	0.5 kg (6.7%)	75 %	3
0.5kg słód pszeniczny 0.5kg płatki pszeniczne				

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	VERMELHO	50 g	0 min	8.1 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
CYRO SIMCOE 25g				
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	150 g	Boil	15 min
Flavor	Pędy świerku	150 g	Boil	15 min
Fining	whirlfloc t	2 g	Boil	15 min