

NE IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (47.1%) | 81 % | 4 |
| Grain | Rahr - Premium Pilsner Malt | 1 kg (11.8%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5.9%) | 75 % | 45 |
| Grain | Pszeniczny | 1.5 kg (17.6%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (5.9%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (11.8%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM 55 | Ale | Liquid | 20 ml | --- |