

## NE IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (50.7%)	79 %	6
Grain	Colorado Pale Base	0.8 kg (21.3%)	79 %	6
Grain	Żytni	0.2 kg (5.3%)	81.2 %	8
Grain	Briess - Carapils Malt	0.2 kg (5.3%)	75 %	5
Grain	Wheat, Torrified	0.1 kg (2.7%)	79 %	6
Grain	Płatki owsiane	0.2 kg (5.3%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.3%)	85 %	3
Grain	Acid Malt	0.15 kg (4%)	--- %	4.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.7 %
Boil	Cascade PL	20 g	20 min	5.2 %
Dry Hop	Waimea	100 g	3 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Slant	150 ml	Fermentum Mobile
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