

NE IPA 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **73**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.5 kg (46.9%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (31.3%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (6.3%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (15.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Amarillo | 25 g | 15 min | 9.5 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 9.5 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 5.45 g | Safale |
|-------------|-----|-----|--------|--------|