

NE IPA 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (52.1%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	1 kg (20.8%)	80.5 %	9
Grain	Abbey Malt Weyermann	0.3 kg (6.3%)	75 %	45
Grain	Płatki pszeniczne	0.5 kg (10.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	8.8 %
Aroma (end of boil)	Eureka!	20 g	5 min	18 %
Whirlpool	Cascade	20 g	20 min	6 %
Whirlpool	Cascade	30 g	10 min	6 %
Whirlpool	Eureka!	30 g	10 min	18 %
Dry Hop	Cascad	50 g	4 day(s)	6 %

Dry Hop	Eureka!	50 g	4 day(s)	13.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---