

## ne ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (62.3%) | 80 %  | 4   |
| Grain | Pszeniczny          | 0.8 kg (15.1%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (7.5%)  | 85 %  | 3   |
| Grain | Płatki orkiszowe    | 0.4 kg (7.5%)  | 60 %  | 4   |
| Grain | Barley, Flaked      | 0.4 kg (7.5%)  | 70 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Aroma (end of boil) | Simcoe     | 10 g   | 30 min    | 12.6 %     |
| Aroma (end of boil) | Amarillo   | 10 g   | 15 min    | 9 %        |
| Whirlpool           | Ahtanum    | 9.5 g  | 20 min    | 4.8 %      |
| Whirlpool           | Mosaic     | 20 g   | 20 min    | 12.8 %     |
| Whirlpool           | Centennial | 20 g   | 20 min    | 9.9 %      |
| Whirlpool           | Simcoe     | 20 g   | 20 min    | 12.6 %     |
| Dry Hop             | Centennial | 30 g   | 20 day(s) | 9.9 %      |
| Dry Hop             | Simcoe     | 20 g   | 4 day(s)  | 12.6 %     |
| Dry Hop             | Mosaic     | 30 g   | 4 day(s)  | 12.8 %     |

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------------|-------------|-------------|---------------|-------------------|
| Lallemand - LalBrew Verdant IPA | Ale         | Slant       | 130 ml        | Lallemand         |