

NE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (46.2%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (30.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (7.7%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Amarillo | 50 g | 15 min | 9.5 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Dry Hop | Amarillo | 60 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 60 g | 5 day(s) | 6 % |

Yeasts

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