

## NE IPA 5

- Gravity **12.4 BLG**
- ABV ---
- IBU **34**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.1%)	82 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Strzegom Pilzneński	2.5 kg (35.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Amarillo	40 g	15 min	9.5 %
Boil	Cascade	40 g	10 min	6 %
Boil	Citra	40 g	3 min	12 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Cascade	60 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	35 ml	Fermentum Mobile