

# NE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **3.8**
- 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 **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (69%)	82 %	4
Grain	Platki owsiane	1 kg (17.2%)	85 %	3
Grain	Viking Wheat Malt	0.5 kg (8.6%)	83 %	5
Sugar	cukier	0.3 kg (5.2%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	60 min	11 %
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	20 g	30 min	6.8 %
Boil	Cascade	20 g	10 min	6.8 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Cascade	10 g	1 min	6.8 %
Whirlpool	Chinook	25 g	0 min	13 %
Whirlpool	Citra	30 g	0 min	14.2 %
Dry Hop	Citra	50 g	0 day(s)	14.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Slant	200 ml	SAFALE