

## NE IPA KW - prima 4

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1140 liter(s)**
- Total mash volume **1520 liter(s)**

### Fermentables

| Type    | Name                              | Amount         | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain   | Weyermann - Bohemian Pilsner Malt | 330 kg (76.7%) | 81 %  | 4   |
| Grain   | Oats, Flaked                      | 50 kg (11.6%)  | 80 %  | 2   |
| Adjunct | Wheat, Flaked                     | 50 kg (11.6%)  | 77 %  | 4   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Mosaic  | 1000 g | 20 min | 10 %       |
| Whirlpool | Chinook | 1000 g | 20 min | 13 %       |
| Whirlpool | Citra   | 1000 g | 20 min | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s33  | Ale  | Dry  | 1000 g | ---        |