

# Nethone

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (71.4%)	80 %	8
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Whirlpool	Mosaic	70 g	0 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
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Herb	Klitoria ternateńska	25 g	Boil	15 min
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