

## Ni to West ni to IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (10%)	79 %	130
Grain	Briess - Carapils Malt	0.5 kg (10%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	13 %
Aroma (end of boil)	Cascade	20 g	20 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B5 American West	Ale	Dry	10 g	Bulldog