

## Northeast IPA I (just a little bit of bitterness)

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **29**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.4 kg (73%)	81 %	4
Grain	Płatki owsiane	1 kg (13.5%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Nelson Sauvignon	40 g	20 min	11 %
Whirlpool	Mosaic	40 g	20 min	10 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
HAZY DAZE	Ale	Slant	150 ml	---