

## Northeast IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **64**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6.5 kg (94.2%)	80 %	4
Grain	Abbey Malt Weyermann	0.4 kg (5.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Cascade PL	10 g	5 min	5.2 %
Boil	Centennial	10 g	5 min	10.5 %
Whirlpool	Centennial	65 g	---	10.5 %