

# Testowy NE IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **48**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (77.3%)	81 %	26
Grain	Płatki owsiane	0.3 kg (13.6%)	85 %	3
Grain	Weyermann - Diastatyczny	0.2 kg (9.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	10 min	16.9 %
Boil	Galaxy	30 g	5 min	13.9 %
Aroma (end of boil)	Galaxy	30 g	0 min	13.9 %
Whirlpool	Motueka	30 g	0 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Liquid	40 ml	White Labs