

# upside down ne ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Wheat, Flaked	0.5 kg (7.1%)	77 %	4
Grain	Oats, Flaked	0.5 kg (7.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	30 g	60 min	4.8 %
Aroma (end of boil)	U3/132	20 g	15 min	17.9 %
Aroma (end of boil)	U1/108	20 g	15 min	17.7 %
Dry Hop	U3/132	10 g	7 day(s)	17.9 %
Dry Hop	U1/108	10 g	7 day(s)	17.7 %
Dry Hop	U3/132	20 g	3 day(s)	17.9 %
Dry Hop	U1/108	20 g	3 day(s)	17.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale