

#40 - NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (57.9%) | 79 % | 5 |
| Grain | Pszeniczny | 2 kg (29%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.2%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (5.8%) | 80 % | 4 |
| Adjunct | sól kuchenna 5g | 0.005 kg (0.1%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | Mosaic | 8 g | 20 min | 13.2 % |
| Whirlpool | Mosaic | 47 g | 50 min | 13.2 % |
| Whirlpool | Amarillo | 17 g | 50 min | 7.8 % |
| Whirlpool | Galaxy | 15 g | 50 min | 15 % |