

# Hop Juice - Northeast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.8%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6
Adjunct	Mąka przenieczna	0.1 kg (1.8%)	--- %	---
Grain	Strzegom Pilznieński	0.3 kg (5.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	55 g	0 min	13.2 %
Aroma (end of boil)	Galaxy	55 g	0 min	15 %
Dry Hop	Galaxy	85 g	5 day(s)	15 %
Dry Hop	Simcoe	85 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Notes

- <https://www.themadfermentationist.com/2015/06/hop-juice-north-east-ipa-recipe.html>  
Nov 21, 2018, 10:56 PM