

# NE#1

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- Gravity **14.5 BLG**
- ABV ---
- IBU **25**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (40%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	2 kg (40%)	80.5 %	6
Grain	Fawcett - Owsiany	1 kg (20%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	27 g	10 min	15.5 %
Boil	Cascade	24 g	10 min	6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	23 g	0 min	15.5 %
Aroma (end of boil)	Cascade	26 g	0 min	6 %
Aroma (end of boil)	Citra	28 g	0 min	12 %
Aroma (end of boil)	Mosaic	21 g	0 min	10 %
Aroma (end of boil)	Ella (AUS)	21 g	0 min	14.6 %
Aroma (end of boil)	Sorachi Ace	10 g	0 min	10 %
Dry Hop	Citra	57 g	3 day(s)	12 %
Dry Hop	Mosaic	28 g	3 day(s)	10 %
Dry Hop	Ella (AUS)	28 g	3 day(s)	14.6 %
Dry Hop	Sorachi Ace	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

- 15 -> 3,5  
80g glukozy na 13l  
*Apr 11, 2017, 9:15 PM*