

# NE IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Briess DME - Pilsen Light | 4 kg (65.6%)   | 95 %  | 4   |
| Grain   | Pszeniczny                | 1.5 kg (24.6%) | 85 %  | 4   |
| Adjunct | Płatki owsiane            | 0.6 kg (9.8%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time  | Alpha acid |
|---------|----------|--------|-------|------------|
| Mash    | Citra    | 100 g  | 2 min | 14.2 %     |
| Mash    | Eldorado | 100 g  | 2 min | 12.4 %     |
| Mash    | Amarillo | 20 g   | 2 min | 8.9 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |