

## NE IPA 15,03

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **94**
- SRM **6.7**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6
Grain	Biscuit Malt	0.4 kg (10%)	79 %	45
Grain	Płatki owsiane	0.6 kg (15%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Whirlpool	Mandarina Bavaria	50 g	0 min	10 %
Whirlpool	WAI-ITI	50 g	0 min	4.1 %
Dry Hop	Mandarina Bavaria	50 g	5 day(s)	10 %
Dry Hop	WAI-ITI	50 g	5 day(s)	4.1 %