

NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1185 liter(s)**
- Total mash volume **1580 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	120 kg (27.3%)	81 %	4
Grain	Pale Malt (2 Row) UK	120 kg (27.3%)	78 %	6
Grain	Pszeniczny	50 kg (11.4%)	85 %	4
Grain	Abbey Malt Weyermann	25 kg (5.7%)	75 %	45
Grain	Briess - 2 Row Carapils Malt	25 kg (5.7%)	75 %	3
Grain	Carahell	10 kg (2.3%)	77 %	26
Grain	Oats, Flaked	45 kg (10.2%)	80 %	2
Adjunct	Wheat, Flaked	45 kg (10.2%)	77 %	4