

## NE IPA 2

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.5 kg (52.1%) | 80.5 % | 4   |
| Grain | BESTMALZ - Best Vienna | 1 kg (20.8%)   | 80.5 % | 9   |
| Grain | Abbey Malt Weyermann   | 0.3 kg (6.3%)  | 75 %   | 45  |
| Grain | Płatki pszeniczne      | 0.5 kg (10.4%) | 85 %   | 3   |
| Grain | Płatki owsiane         | 0.5 kg (10.4%) | 85 %   | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 20 g   | 70 min   | 8.8 %      |
| Aroma (end of boil) | Eureka! | 20 g   | 5 min    | 18 %       |
| Whirlpool           | Cascade | 20 g   | 20 min   | 6 %        |
| Whirlpool           | Cascade | 30 g   | 10 min   | 6 %        |
| Whirlpool           | Eureka! | 30 g   | 10 min   | 18 %       |
| Dry Hop             | Cascad  | 50 g   | 4 day(s) | 6 %        |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Eureka! | 50 g | 4 day(s) | 13.1 % |
|---------|---------|------|----------|--------|

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | ---        |