

## NE IPA (2018)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (68.2%)	79 %	6
Grain	Abbey Malt Weyermann	0.1 kg (2.3%)	75 %	45
Grain	Strzegom Pszeniczny	0.3 kg (6.8%)	81 %	6
Grain	Żytni	0.2 kg (4.5%)	85 %	8
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (6.8%)	75 %	2
Grain	Płatki orkiszowe	0.2 kg (4.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	7.6 %
Boil	Marynka	15 g	60 min	8.8 %
Whirlpool	Southern passion	35 g	15 min	11.7 %
Dry Hop	Southern passion	50 g	5 day(s)	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	1 g	---
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