

## NE Ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- 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 **45 min**
- Temp **72 C**, Time **15 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 **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (66.7%)	85 %	7
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3
Grain	Płatki żytnie	0.4 kg (8.3%)	85 %	3
Grain	Weyermann pszeniczny jasny	0.8 kg (16.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	8.1 %
Aroma (end of boil)	Cascade	16 g	0 min	6.8 %
Whirlpool	Cascade	60 g	0 min	6.8 %
Dry Hop	Citra	30 g	4 day(s)	14.2 %
Dry Hop	Mosaic	30 g	4 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM11 Wichrowe Wzgórza	Ale	Slant	50 ml	Fermentum Mobile
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