

# NE IPA 25 l kociołek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **6**
- SRM **5.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (63.2%)	79 %	6
Grain	Pszeniczny	1.5 kg (17.2%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (5.7%)	60 %	3
Grain	Płatki owsiane	0.8 kg (9.2%)	60 %	3
Grain	Briess - Carapils Malt	0.4 kg (4.6%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Citra	90 g	5 day(s)	12 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Water Agent	chlerek wapnia	3 g	Mash	60 min

## Notes

- 60 g eqount w 1 dniu fermentacji.  
*Feb 12, 2023, 1:37 PM*