

# Ne IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	13.6 %
Boil	Equinox	20 g	25 min	13.6 %
Aroma (end of boil)	Sterling	30 g	5 min	7.6 %
Dry Hop	Sterling	30 g	4 day(s)	7.6 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale