

NE IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Equinox	50 g	5 min	13.1 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Chinook	40 g	1 min	13 %
Dry Hop	Equinox	150 g	4 day(s)	13.1 %
Dry Hop	Citra	150 g	4 day(s)	12 %
Dry Hop	nelson sauvin	150 g	4 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safebrew s-33	Ale	Dry	11.5 g	---