

NE IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **62**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (75%) | 80 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (25%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | sabro | 10 g | 15 min | 16 % |
| Aroma (end of boil) | calista | 10 g | 15 min | 4 % |
| Dry Hop | sabro | 20 g | 4 day(s) | 16 % |
| Dry Hop | callista | 20 g | 4 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |

Notes

- Dodatkowo przerwa chmielowa przy 75 stopniach C.
Sabro 20g i Callista 20g
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