

# NE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **9**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 2 kg (58.8%)  | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (29.4%)  | 85 %  | 4   |
| Grain | Biscuit Malt   | 0.2 kg (5.9%) | 79 %  | 45  |
| Grain | Płatki owsiane | 0.2 kg (5.9%) | 60 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Fuggles    | 9 g    | 60 min   | 6 %        |
| Aroma (end of boil) | Zula Citra | 10 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Zula Citra | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Zula Citra | 30 g   | 4 day(s) | 10 %       |
| Dry Hop             | Zula Citra | 30 g   | 2 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type  | Name     | Amount | Use for | Time      |
|-------|----------|--------|---------|-----------|
| Spice | Kolendra | 6 g    | Primary | 10 day(s) |