

# NE IPA jeszcze inaczej

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (63.3%)	80 %	4
Grain	Pszeniczny	2 kg (25.3%)	85 %	4
Grain	Płatki owsiane	0.9 kg (11.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %
Dry Hop	sarbo	100 g	5 day(s)	7.5 %
Whirlpool	equinox	40 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	800 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	13 g	Mash	60 min
Water Agent	chlorek magnezu	2 g	Mash	60 min