

NE IPA KW - prima 4

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1140 liter(s)**
- Total mash volume **1520 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	330 kg (76.7%)	81 %	4
Grain	Oats, Flaked	50 kg (11.6%)	80 %	2
Adjunct	Wheat, Flaked	50 kg (11.6%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	1000 g	20 min	10 %
Whirlpool	Chinook	1000 g	20 min	13 %
Whirlpool	Citra	1000 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	1000 g	---