

NE IPA Raw PL

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **3.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **74C**
- Sparge using **-5.5 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	1 kg (45.5%)	80 %	5
Grain	Viking Pszeniczny	0.4 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (18.2%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (18.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amora Preta	50 g	60 min	9 %
Mash	Książęcy	50 g	60 min	7.6 %
Dry Hop	Amora Preta	50 g	7 day(s)	9 %
Dry Hop	Książęcy	50 g	7 day(s)	7.6 %
Dry Hop	EXP 3/20	50 g	7 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	Lallemand