

NE IPA SkadOOSSH

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **74**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 2 kg (51.3%) | 78 % | 6 |
| Grain | Briess - Pilsen Malt | 1.1 kg (28.2%) | 80.5 % | 2 |
| Grain | Oats, Flaked | 0.4 kg (10.3%) | 65 % | 2 |
| Grain | Briess - 2 Row Carapils Malt | 0.15 kg (3.8%) | 75 % | 3 |
| Grain | Briess - Wheat Malt, White | 0.25 kg (6.4%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 20 g | 65 min | 10 % |
| Boil | Mosaic | 25 g | 15 min | 10 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Dry Hop | Mosaic | 28 g | 4 day(s) | 10 % |
| Dry Hop | Simcoe | 12 g | 4 day(s) | 13.2 % |
| Dry Hop | Amarillo | 16 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |