

niuinglandipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.5%)	80 %	4
Grain	płatki jęczmienne	1 kg (15.4%)	60 %	3
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---