

## NE IPA #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (8%)  | 85 %  | 3   |
| Grain | Rice, Flaked         | 0.5 kg (8%)  | 70 %  | 2   |
| Grain | Crystal 150          | 0.25 kg (4%) | 75 %  | 150 |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Boil      | Citra                  | 25 g   | 5 min    | 12 %       |
| Whirlpool | Simcoe                 | 50 g   | 0 min    | 13.2 %     |
| Whirlpool | Sabro                  | 50 g   | 0 min    | 15 %       |
| Dry Hop   | Sabro                  | 50 g   | 2 day(s) | 15 %       |
| Dry Hop   | Simcoe                 | 50 g   | 2 day(s) | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Hop stand 77C  
łyżeczka chlorku wapnia  
Nagazowanie 2,3  
Witamina C do rozlewu  
*Dec 11, 2018, 4:39 PM*