

NE IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Barley, Flaked	0.4 kg (5.6%)	70 %	4
Grain	Oats, Flaked	0.9 kg (12.7%)	80 %	2
Grain	Wheat, Flaked	0.8 kg (11.3%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	45 min	12 %
Whirlpool	Mosaic	50 g	45 min	10 %
Whirlpool	Simcoe	50 g	45 min	13.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Iunga	30 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	250 ml	FM

Extras

Type	Name	Amount	Use for	Time
Other	Table sugar	230 g	Boil	15 min

Notes

- chmielenie na zimno na 4 dniu burzliwej
potem dodatkowe chmielenie 2 dni przed rozlewem
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