

NE IPA - Citra/Mosaic/Simcoe

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (39%)	80 %	5
Grain	Strzegom Pilzneński	1.3 kg (33.8%)	80 %	4
Grain	Wheat, Flaked	0.5 kg (13%)	70 %	4
Grain	Oats, Flaked	0.5 kg (13%)	70 %	2
Grain	Weyermann - Acidulated Malt	0.05 kg (1.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	12.3 %
Boil	Simcoe	10 g	15 min	12.9 %
Boil	Citra	10 g	15 min	12.9 %
Aroma (end of boil)	Mosaic	10 g	0 min	12.3 %
Aroma (end of boil)	Simcoe	10 g	0 min	12.9 %
Dry Hop	Mosaic	30 g	5 day(s)	12.3 %
Dry Hop	Simcoe	30 g	5 day(s)	12.9 %
Dry Hop	Citra	20 g	5 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP4042 Hazy Daze	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Water Agent	Witamina C	2 g	Bottling	---