

#13 NEIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	60 min	13.1 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Whirlpool	Mosaic	60 g	0 min	10 %
Dry Hop	Equinox	75 g	6 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Mosaic	40 g	4 day(s)	10 %

Notes

- 75g ekuanot na burzliwą!
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