

#140 Niskoalko NEIPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **6**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **72 C**, Time **65 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **65 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.45 kg (15%) | 73 % | 6 |
| Grain | Rice, Flaked | 0.1 kg (3.3%) | 70 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (6.7%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.25 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Iunga PL | 1 g | 55 min | 10.5 % |
| Whirlpool | Simcoe | 30 g | 1 min | 13.2 % |
| Whirlpool | Chinook | 25 g | 1 min | 11 % |
| Whirlpool | Ekuanot | 25 g | 1 min | 14 % |
| Dry Hop | Nelson Sauvin | 50 g | 7 day(s) | 10.6 % |
| Whirlpool | El Dorado | 40 g | 1 min | 13 % |
| Dry Hop | Chinook | 50 g | 7 day(s) | 11 % |
| Dry Hop | Ekuanot | 30 g | 7 day(s) | 14 % |
| Dry Hop | El Dorado | 30 g | 7 day(s) | 13.8 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| WLP644 | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Other | Witamina C | 3.6 g | Secondary | 12 day(s) |