

#17 NEIPA V4

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **42**
- SRM **7.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7.5 kg (73.2%)	80 %	8
Grain	Wheat, Flaked	0.7 kg (6.8%)	77 %	2
Płatki pszenne błyskawiczne (marxam).				
Grain	Oats, Flaked	0.7 kg (6.8%)	80 %	1
Płatki owsiane błyskawiczne.				
Grain	Cara-Pils/Dextrine	0.5 kg (4.9%)	72 %	13
Słód Dekstrynowy Viking (marxam).				
Grain	Wheat, Torrified	0.7 kg (6.8%)	79 %	6
Prażona pszenica - Torrified Wheat (jasny słód z Twój Browar).				
Sugar	Cukier	0.15 kg (1.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra LupuLN2 Cryo	28.3 g	40 min	22.2 %
Dzielimy na 3 porcje i dodajemy na 40/30/20 min (od temp 77 stopni)				
Whirlpool	Mosaic LupuLN2 Cryo	28.3 g	40 min	22.9 %
Dzielimy na 3 porcje i dodajemy na 40/30/20 min (od temp 77 stopni)				

Dry Hop	Citra LupuLN2 Cryo	56.6 g	3 day(s)	22.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale	Ale	Slant	150 ml	White Labs
Starter 2L				

Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitol	85 g	Bottling	---
Dodane do 10L.				

Notes

- Woda:
Cl 175-200 ppm
SO4: 75-100 ppm
Ca: 125-150 ppm

Długi whirlpool: 40 min

Woda Oaza z Biedronki (HCO3 88.59 ppm)

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=ZRD8FVM>
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