

#22 NEIPA V6

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **60**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter Pale Ale	5 kg (46.5%)	81 %	5
Grain	Weyermann - Pilsneński	3 kg (27.9%)	81 %	4
Grain	Weyermann - Pszeniczny	1 kg (9.3%)	84 %	4
Grain	Płatki owsiane	1 kg (9.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (4.7%)	85 %	3
Grain	Viking Malt - Karmelowy 30	0.25 kg (2.3%)	72 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cryo Hops Mosaic	28.3 g	35 min	20.7 %
Dodane przy 78 stopniach.				
Whirlpool	Lupomax Citra	100 g	35 min	18.5 %
Dodane przy 78 stopniach.				
Dry Hop	Cryo Hops Mosaic	28.3 g	4 day(s)	20.7 %
3.5 dnia				
Dry Hop	Cryo Hops Mosaic	28.3 g	3 day(s)	20.7 %

Dry Hop	Lupomax Citra	90 g	3 day(s)	18.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay - Vermont Ale	Ale	Liquid	200 ml	The Yeast Bay

Trzy stopniowy starter: 300ml, 2L, 3L

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=X7YKX3X>
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