

## #26 TRIPLE NEIPA V7

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **47**
- SRM **6.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **39.6 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type                 | Name                         | Amount         | Yield | EBC |
|----------------------|------------------------------|----------------|-------|-----|
| Grain                | Weyermann - Pilznieński      | 8.5 kg (65.6%) | 80 %  | 3.5 |
| Grain                | Simpsons - Słód owsiany      | 1 kg (7.7%)    | 65 %  | 5   |
| Grain                | Weyermann - Słód pszeniczny  | 1 kg (7.7%)    | 80 %  | 5   |
| Grain                | Simpsons - Golden Naked Oats | 0.5 kg (3.9%)  | 72 %  | 18  |
| Grain                | Bestmalz - Chit              | 1 kg (7.7%)    | 80 %  | 3   |
| Sugar                | Corn Sugar (Dextrose)        | 0.8 kg (6.2%)  | 100 % | 0   |
| Dodane do gotowania. |                              |                |       |     |
| Sugar                | Maltodekstryna               | 0.15 kg (1.2%) | 100 % | 0   |
| Dodane do gotowania. |                              |                |       |     |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Lupomax Mosaic 2019 | 15 g   | 15 min | 17.5 %     |

|           |                     |       |           |        |
|-----------|---------------------|-------|-----------|--------|
| Whirlpool | Lupomax Mosaic 2019 | 62 g  | 20 min    | 17.5 % |
| Whirlpool | Nelson Sauvignon    | 50 g  | 20 min    | 10.1 % |
| Whirlpool | Citra 2019          | 50 g  | 20 min    | 12.9 % |
| Dry Hop   | Lupomax Mosaic 2019 | 50 g  | 10 day(s) | 17.5 % |
| Dry Hop   | Lupomax Mosaic 2019 | 100 g | 4 day(s)  | 17.5 % |
| Dry Hop   | Galaxy 2020         | 100 g | 4 day(s)  | 16.2 % |

## Yeasts

| Name                                    | Type | Form  | Amount | Laboratory |
|---|------|-------|--------|------------|
| WLP067 Coastal Haze Ale                 | Ale  | Slant | 400 ml | White Labs |
| Świeża gęstwa (maksymalnie tygodniowa). |      |       |        |            |

## Extras

| Type  | Name               | Amount | Use for  | Time   |
|---|--------------------|--------|----------|--------|
| Other   | Kwas L-askrobinowy | 6 g    | Bottling | ---    |
| 1.38g/5l=5.5g/20l                                     |                    |        |          |        |
| Other   | Łuska ryżowa       | 500 g  | Mash     | 90 min |
| Wymoczone przez 1.5h i dodane na sam koniec filtracji |                    |        |          |        |

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=W0QBQDX>  
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