

Black NEIPA #1 - Browar na Wyżynie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **25.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | pale ale Bestmatz | 4 kg (62%) | 80.5 % | 6 |
| Grain | pszeniczny ciemny Bestmaltz | 1 kg (15.5%) | 82 % | 18 |
| Grain | karmelowy 300 - Viking Malt | 0.15 kg (2.3%) | 70 % | 300 |
| Grain | karmelowy 600 - Viking Malt | 0.05 kg (0.8%) | 65 % | 600 |
| Grain | płatki owsiane błyskawiczne | 0.5 kg (7.8%) | 50 % | 3 |
| Grain | płatki pszenne | 0.5 kg (7.8%) | 50 % | 1 |
| Grain | prażony ekstra Bestmaltz | 0.25 kg (3.9%) | 1 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------------|--------|--------|------------|
| First Wort | Warrior (US) - granulát | 15 g | 80 min | 15.1 % |
| Whirlpool | Galaxy (AUS) - granulát | 20 g | 15 min | 14.5 % |

| | | | | |
|-----------|-------------------------|------|----------|--------|
| Whirlpool | Waimea (NZ) - granulát | 20 g | 15 min | 5.5 % |
| Whirlpool | Rakau (NZ) - granulát | 20 g | 15 min | 10.7 % |
| Whirlpool | Galaxy (AUS) - granulát | 20 g | 0 min | 14.5 % |
| Whirlpool | Waimea (NZ) - granulát | 20 g | 0 min | 5.5 % |
| Whirlpool | Rakau (NZ) - granulát | 20 g | 0 min | 10.7 % |
| Dry Hop | Galaxy (AUS) - granulát | 50 g | 3 day(s) | 14.5 % |
| Dry Hop | Waimea (NZ) - granulát | 50 g | 3 day(s) | 5.5 % |
| Dry Hop | Rakau (NZ) - granulát | 50 g | 3 day(s) | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------|---------|---------|-----------|
| Other | Galaxy (AUS) - granulát | 10 g | Primary | 10 day(s) |
| Other | Waimea (NZ) - granulát | 10 g | Primary | 10 day(s) |
| Other | Rakau (NZ) - granulát | 10 g | Primary | 10 day(s) |
| Water Agent | sól epsom | 2 g | Mash | 70 min |
| Water Agent | sól kuchenna | 4 g | Mash | 70 min |
| Water Agent | woda demineralizowana | 10000 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% | 7 g | Mash | 70 min |

Notes

- Ciemne słody dodane do wstádzenia

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
98.0 21.0 51.3 82.6 41.2 133.491

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=THX0XRM>
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