

# Bolesław Chrobry - NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Strzegom Pszeniczny	1.1 kg (15.7%)	81 %	6
Grain	Weyermann - Carapils	0.6 kg (8.6%)	78 %	4
Grain	Płatki owsiane	1.9 kg (27.1%)	60 %	3
Grain	Abbey Castle	0.2 kg (2.9%)	80 %	45
Grain	Płatki pszeniczne	0.2 kg (2.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	25 g	20 min	12 %
Boil	Mosaic	15 g	20 min	10 %
Dry Hop	Citra	70 g	6 day(s)	12 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %
Dry Hop	Palisade	50 g	4 day(s)	7.5 %
Dry Hop	Dr Rudi	50 g	3 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog Ale	Ale	Slant	200 ml	White Labs