

# Działkowa specjalność NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                   | Amount          | Yield  | EBC |
|---------|------------------------|-----------------|--------|-----|
| Grain   | BESTMALZ - Best Pilsen | 1.33 kg (20.3%) | 80.5 % | 4   |
| Grain   | Strzegom Pilzneński    | 0.73 kg (11.1%) | 80 %   | 4   |
| Grain   | Strzegom Pale Ale      | 1.5 kg (22.9%)  | 79 %   | 6   |
| Grain   | Viking Wheat Malt      | 1.2 kg (18.3%)  | 83 %   | 5   |
| Grain   | Płatki owsiane         | 0.6 kg (9.1%)   | 85 %   | 3   |
| Grain   | Płatki pszeniczne      | 0.6 kg (9.1%)   | 85 %   | 3   |
| Adjunct | Briess - Rye Flakes    | 0.6 kg (9.1%)   | 71 %   | 6   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 10 g   | 15 min   | 10 %       |
| Whirlpool | Citra  | 30 g   | 30 min   | 12 %       |
| Whirlpool | Galaxy | 30 g   | 30 min   | 15 %       |
| Whirlpool | Mosaic | 20 g   | 30 min   | 10 %       |
| Boil      | Galaxy | 5 g    | 60 min   | 15 %       |
| Dry Hop   | Galaxy | 30 g   | 3 day(s) | 15 %       |
| Dry Hop   | Citra  | 30 g   | 1 day(s) | 12 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 60 g | 2 day(s) | 10 % |
|---------|--------|------|----------|------|

### Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 200 ml | FM         |

### Extras

| Type        | Name          | Amount | Use for | Time   |
|-------------|---------------|--------|---------|--------|
| Other       | łuska ryżowa  | 100 g  | Mash    | 75 min |
| Water Agent | kwask mlekowy | 8 g    | Mash    | 50 min |