

Multigrain NEPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (30.6%)	80 %	4
Grain	Żytmi	1 kg (20.4%)	85 %	8
Grain	Rye, Flaked	0.8 kg (16.3%)	78.3 %	4
Grain	Oats, Flaked	0.8 kg (16.3%)	80 %	2
Grain	Barley, Flaked	0.8 kg (16.3%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus/Tomahawk/Zeus	50 g	20 min	15.5 %
Whirlpool	Chinook	50 g	20 min	13 %
Dry Hop	Eureka!	20 g	6 day(s)	18 %
Dry Hop	Sorachi Ace	100 g	6 day(s)	10 %
Dry Hop	Chinook	50 g	6 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywa dla drozdzy	3 g	Boil	2 min
Spice	Kolendra indyjska	20 g	Boil	10 min