

NEIPA 15blg

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **79C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (78.9%)	79 %	6
Grain	Płatki owsiane	1.2 kg (15.8%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (5.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	26 g	60 min	9.3 %
Whirlpool	Centennial	10 g	10 min	10.5 %
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	Mosaic	30 g	10 min	10 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Mosaic	70 g	5 day(s)	10 %
Dry Hop	Citra	70 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- Nie chmielimy na goryczkę w ogóle. Chmielenie na whirlpool - po obniżeniu do 75 stopni, Chmielenie na cichą - max 2 dni. Najważniejsze: baaardzo dokładnie oddzielić chmieliny od piwa - goryczka wyszła łodygowa i za duża. Piwo do poprawki.
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