

Neipa

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **43**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2 kg (51.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (12.9%) | 78 % | 4 |
| Grain | Maris Otter Crisp | 0.5 kg (12.9%) | 83 % | 6 |
| Grain | Weyermann - Carared | 0.17 kg (4.4%) | 75 % | 45 |
| Grain | BESTMALZ - Bestt Pale Ale | 0.7 kg (18.1%) | 80.5 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Citra | 50 g | 10 min | 12.6 % |
| Whirlpool | Mosaic | 50 g | 10 min | 11.8 % |
| Whirlpool | Ekuanot | 50 g | 10 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------------|-----|-------|--------|--------|
| Nottingham lallamand 2 pokolenie | Ale | Slant | 100 ml | Lipowa |
|----------------------------------|-----|-------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Fining | Algi pół tabletki | 5 g | Boil | 60 min |

Notes

- Palony, wytrawny, gorzki , sesyjny
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