

## NEIPA #23

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Viking Pilsner malt	1 kg (25%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (12.5%)	83 %	5
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
poniższe przy 85C i chłodzenie				
Whirlpool	Sorachi Ace	30 g	0 min	10 %
Whirlpool	Cascade	30 g	0 min	8.7 %
Whirlpool	Amarillo	30 g	0 min	8.2 %
poniższe na burzliwą na 8-9 dni				
Dry Hop	Sorachi Ace	14 g	8 day(s)	10 %
Dry Hop	Cascade	14 g	8 day(s)	6 %
Dry Hop	Amarillo	14 g	8 day(s)	9.5 %
poniższe na cichą pod koniec				
Dry Hop	Sorachi Ace	30 g	3 day(s)	10 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Chinook	30 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Blend S04 WB06 T58	Ale	Dry	16 g	---

## Notes

- 10l  
Warzenie - 29 VI  
Początkowa - 13 blg  
Burzliwa - 18C  
Cicha  
Końcowa  
CO2  
Rozlew  
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