

Neipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **10**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (59.5%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1.8 kg (21.4%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.8 kg (9.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (9.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Equinox | 8 g | 60 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 90 g | 1 min | 10 % |
| Dry Hop | Equinox | 112 g | 7 day(s) | 13.1 % |
| Dry Hop | Citra | 120 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 70 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 300 ml | Fermentis |

Notes

- wysładzanie wodą o temp 77-78 C.
płatki do ciepłej wody i mieszać do zagotowania.
Jan 31, 2019, 10:52 AM