

Neipa amatora

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Amore preta | 20 g | 15 min | 9 % |
| Boil | Vermelho | 20 g | 15 min | 8.1 % |
| Whirlpool | Amore preta | 20 g | 10 min | 9 % |
| Whirlpool | Vermelho | 20 g | 10 min | 8.1 % |
| Dry Hop | Amore preta | 20 g | 3 day(s) | 9 % |
| Dry Hop | Vermelho | 20 g | 3 day(s) | 8.1 % |
| Dry Hop | Sabro | 20 g | 3 day(s) | 15 % |

Yeasts

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

| | | | | |
|---------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 10 g | Lallemand |
|---------------------------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 10 g | Mash | 70 min |
| Water Agent | Gips piwowarski | 10 g | Boil | 60 min |