

NEIPA dla Fabryka kraftow

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 5 kg (69.4%) | 80.5 % | 2 |
| Grain | Oats, Thomas Fawcett | 1 kg (13.9%) | 80 % | 2 |
| Grain | Płatki owsiane | 0.8 kg (11.1%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (5.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Flex | 4.6 g | 30 min | 65 % |
| Whirlpool | Mosaic MX | 100 g | 15 min | 10 % |
| Dry Hop | Riwaka TB | 130 g | 3 day(s) | 8.5 % |
| Dry Hop | Citra | 80 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 46 ml | Omega |

Notes

- Zacieranie RO 1:1 kran
22L - kwas mlekowy 3 ml
Wysładzanie
9.7L - kwas mlekowy 2 ml
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