

NEIPA na Hornidalach

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (42.8%)	80 %	4
Grain	Viking Pale Ale malt	0.9 kg (12.4%)	80 %	5
Grain	Pszeniczny	1.5 kg (20.7%)	85 %	4
Grain	Płatki owsiane	1 kg (13.8%)	85 %	3
Grain	Płatki pszeniczne	0.75 kg (10.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	8 %
Whirlpool	Citra	30 g	25 min	12 %
Whirlpool	Amarillo	30 g	25 min	9 %
Whirlpool	Centennial	30 g	25 min	10.5 %
Dry Hop	Cascade	40 g	3 day(s)	5.5 %
Dry Hop	Hallertau Blanc	120 g	2 day(s)	8.8 %

Extras

Type	Name	Amount	Use for	Time
Other	Kwas Askorbinowy	4 g	Bottling	---