

NEIPA Zielone Wzgorza Test 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	2.5 kg (58.1%)	81 %	3
Grain	Münchener Malz Best	0.3 kg (7%)	78 %	20
Grain	Weizenmalz Best	0.5 kg (11.6%)	82 %	4
Grain	Oats, Flaked	0.5 kg (11.6%)	80 %	2
Grain	Dinkelmalz	0.1 kg (2.3%)	---	6
Grain	Carahell Best	0.2 kg (4.7%)	75 %	30
Grain	Carapils Best	0.2 kg (4.7%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Citra	10 g	5 min	11.6 %
Aroma (end of boil)	El Dorado	10 g	5 min	11 %
Whirlpool	Citra	10 g	30 min	11.6 %
Whirlpool	Simcoe	10 g	30 min	14.5 %
Whirlpool	El Dorado	30 g	30 min	11 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
wyeast 1318	Ale	Slant	200 ml	FM