

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 | Münchner 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 |