

# Neugebauer IPA 22.05.2023

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **83**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **68C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Cookie	0.5 kg (8.3%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas fosforowy	10 g	Mash	70 min
Water Agent	Kwas fosforowy	5 g	Mash	70 min
Flavor	Pędy sosny	50 g	Boil	5 min