

# Riwaka NEIPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (51.1%)	82 %	4
Grain	Castle Malting - Wheat Blanc	1 kg (14.6%)	85 %	5
Grain	Oats, Malted Castle Malting	0.8 kg (11.7%)	80 %	2
Grain	Platki owsiane	1.2 kg (17.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.35 kg (5.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook CP	10 g	60 min	13.7 %
Whirlpool	Centennial	70 g	15 min	10.5 %
Dry Hop	Riwaka MX	200 g	2 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

## Notes

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

- Zacieranie 21.5 L wody:  
16.5L RO + 5L kran  
chlorek wapnia: 4gr  
gips: 2gr

Wystadzanie 8.2L  
6.2L RO + 2L kran  
chlorek 5gr  
gips 2.5gr  
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