

Wujek Klon NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (23.1%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 85 % | 3 |
| Grain | Pilzneński | 2 kg (30.8%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------------|--------|----------|------------|
| Boil | iunga | 5 g | 60 min | 12 % |
| Boil | Citra | 20 g | 2 min | 12 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Whirlpool | Simcoe | 25 g | 20 min | 13.2 % |
| Dry Hop | citra,simcoe,mosaic po... | 20 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |