

#19 NEIPA V5

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **39**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.06 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter Pale Ale Low Colour	7.8 kg (77.9%)	81 %	3
Sklep alepiwo.				
Grain	Weyermann - Pszeniczny	1 kg (10%)	85 %	4
Grain	Viking Malt - Dekstrynowy	0.5 kg (5%)	72 %	13
Słód Dekstrynowy Viking (marxam).				
Grain	Viking Malt - Karmelowy 30	0.18 kg (1.8%)	72 %	35
Odpowiednik pale crystal malt 15 °L (marxam).				
Sugar	Cukier	0.53 kg (5.3%)	100 %	1
Dodatek do gotowania.				

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	LupuLN2 Cryo Simcoe	28.3 g	40 min	23.8 %
Whirlpool	LupuLN2 Cryo Mosaic	28.3 g	40 min	22.9 %

Dry Hop	LupuLN2 Cryo Simcoe	28.3 g	3 day(s)	23.8 %
Dry Hop	LupuLN2 Cryo Mosaic	28.3 g	3 day(s)	22.9 %
Dry Hop	Mosaic	100 g	3 day(s)	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay - Vermont Ale	Ale	Liquid	150 ml	Yeast Bay
Starter 2L				

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Pół tabletki.				

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=KXGJX1X>

200:100 PPM chloride:sulfate
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