

Polish NEIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Pszeniczny	0.5 kg (6.7%)	83 %	4
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amora Preta	150 g	25 min	7.3 %
Dry Hop	Amora Preta	50 g	2 day(s)	7.3 %
Dry Hop	Amora Preta	200 g	3 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden	Ale	Slant	50 ml	---
Espe	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	3 g	Mash	60 min
Water Agent	Sól Kuchenna	2 g	Mash	60 min
Water Agent	Chlorek Wapnia	4 g	Mash	60 min
Water Agent	Kreda(Redukwas)	1 g	Mash	60 min
Water Agent	Kwas Mlekowy 80%	1.2 g	Mash	0 min
Water Agent	Kwas Mlekowy 80%	6.49 g	Mash	45 min

Notes

- Kwas mlekowy 80% 1,2ml do 21l wody do wysładzania. 6.49ml korekta pH zacieru do 5.4.

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

Profil wody jasny, słodowy:Ca-65.5/Mg-4/Na-22.3/Cl-92.6/SO4-55.9/HCO3-14.3/
Apr 8, 2022, 9:33 PM