

NEIPA PKPD 2023

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (44.1%)	80.5 %	2
Grain	Viking Pilsner malt	1.6 kg (23.5%)	82 %	4
Grain	Płatki owsiane	1 kg (14.7%)	60 %	3
Grain	Płatki pszeniczne	1.2 kg (17.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	15 min	14.2 %
Dry Hop	Citra	150 g	5 day(s)	14.2 %
Dry Hop	Nelson Sauvín	150 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp077 - tropicale yeast	Ale	Liquid	100 ml	---

Notes

- Woda RO modyfikowana:
zacieranie 25L - chlorek 5, gips 2.5

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

Wysładzanie 6L - chlorek 4, gips 2

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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