

Single Hop vol. 2 - Denali NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (75%)	80 %	4
Grain	Oats, Flaked	1.2 kg (15%)	80 %	2
Grain	Rye, Flaked	0.8 kg (10%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Denali	100 g	20 min	13 %
Dry Hop	Denali	200 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywa dla drozdzy	5 g	Boil	2 min
Water Agent	Sól epsom	3 g	Boil	30 min