

# NEIPA fermentowana w kegu

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 5 kg (67.6%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1.2 kg (16.2%) | 60 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (5.4%)  | 60 %  | 3   |
| Grain | Pszeniczny        | 0.8 kg (10.8%) | 80 %  | 4   |

## Hops

| Use for | Name                                     | Amount | Time     | Alpha acid |
|---------|------------------------------------------|--------|----------|------------|
| Boil    | lunga                                    | 20 g   | 60 min   | 11.5 %     |
| Boil    | Zombie                                   | 200 g  | 1 min    | 10 %       |
| Boil    | Chinook                                  | 100 g  | 1 min    | 13 %       |
| Dry Hop | Sorachi 100g/Sabro 50g/Nelson Sauvín 50g | 200 g  | 2 day(s) | 10 %       |