

# NEIPA na VERMONTACH

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński                | 5 kg (69.4%)   | 81 %  | 4   |
| Grain | Simpsons - Golden Promise | 1.3 kg (18.1%) | 81 %  | 4   |
| Grain | Płatki pszeniczne         | 0.5 kg (6.9%)  | 85 %  | 3   |
| Grain | Płatki owsiane            | 0.4 kg (5.6%)  | 85 %  | 3   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Amarillo | 43 g   | 75 min   | 9.5 %      |
| Boil       | Amarillo | 43 g   | 0 min    | 9.5 %      |
| Whirlpool  | Citra    | 28 g   | 0 min    | 12 %       |
| Whirlpool  | Galaxy   | 28 g   | 0 min    | 15 %       |
| Whirlpool  | Mosaic   | 28 g   | 0 min    | 10 %       |
| Dry Hop    | Citra    | 85 g   | 7 day(s) | 12 %       |
| Dry Hop    | Galaxy   | 43 g   | 7 day(s) | 15 %       |
| Dry Hop    | Mosaic   | 43 g   | 7 day(s) | 10 %       |

## Notes

- Hop stand - od 82oC, przez 20 minut, potem schłodzić do 18oC. Chmiele na zimno podzielić na 3 porcje. Pierwsza po 2 dniach fermentacji. Druga na koniec fermentacji. Trzecia - 3 dni po końcu fermentacji. Każda

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

porcja na 3 dni i usunąć.  
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