Polish NEIPA #2 - Browar na Wyżynie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4.8 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Bestmaltz	3.5 kg *(60.9%)*	80.5 %	6
Grain	dekstrynowy Viking Malt	0.25 kg *(4.3%)*	79 %	16
Grain	płatki owsiane	1 kg *(17.4%)*	70 %	3
Grain	płatki pszenne	1 kg *(17.4%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga (Polishhops) - granulat	5 g	80 min	10 %
Boil	Iunga (Polishhops) - granulat	10 g	20 min	10 %
Boil	Oktawia (Polishhops) - granulat	10 g	20 min	8.4 %
Boil	Pałacowy (Polishhops) - granulat	10 g	20 min	7.6 %
Boil	Zombie (Polishhops) - granulat	10 g	20 min	9.5 %

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

Whirlpool	Iunga (Polishhops) - granulat	35 g	0 min	10 %
Whirlpool	Oktawia (Polishhops) - granulat	40 g	0 min	8.4 %
Whirlpool	Pałacowy (Polishhops) - granulat	40 g	0 min	7.6 %
Whirlpool	Zombie (Polishhops) - granulat	40 g	0 min	9.5 %
Dry Hop	Iunga (Palishhops) - granulat	140 g	3 day(s)	10 %
Dry Hop	Oktawia (Polishhops) - granulat	40 g	3 day(s)	8.4 %
Dry Hop	Pałacowy (Polishhops) - granulat	140 g	3 day(s)	7.6 %
Dry Hop	Zombie (Polishhops) - granulat	140 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza (1 pokolenie)	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	1 g	Mash	60 min
Water Agent	Chlorek wapnia	6 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacieranie)	3 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wysładzanie)	2 g	Mash	60 min
Other	Pożywka dla drożdży Browin Kombi	3 g	Boil	0 min

Notes

- Whirpool <80C 30min
  Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
  Actual 50.1 0.0 131.0 96.6 42.0 0.197

  Mash pH *: 5.55
  SO42-/Cl- ratio: 0.4 Very Malty
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