

## Avg. Perfect Northeast IPA (NEIPA)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **70**
- SRM **4.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **44.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **33.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 8.7 kg (78.7%) | 81 %  | 4   |
| Grain | Pszeniczny          | 1 kg (9%)      | 85 %  | 4   |
| Grain | Płatki owsiane      | 1 kg (9%)      | 60 %  | 3   |
| Grain | Honey Malt          | 0.33 kg (3%)   | 80 %  | 49  |
| Grain | Acidulated BESTMALZ | 0.03 kg (0.3%) | 76 %  | 5   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 55 g   | 10 min   | 12 %       |
| Boil      | Galaxy | 55 g   | 10 min   | 15 %       |
| Whirlpool | Citra  | 84 g   | 15 min   | 12 %       |
| Whirlpool | Galaxy | 84 g   | 15 min   | 15 %       |
| Whirlpool | Mosaic | 84 g   | 15 min   | 10 %       |
| Dry Hop   | Citra  | 55 g   | 7 day(s) | 12 %       |
| Dry Hop   | Galaxy | 84 g   | 7 day(s) | 15 %       |
| Dry Hop   | Mosaic | 55 g   | 7 day(s) | 10 %       |
| Dry Hop   | Citra  | 70 g   | 3 day(s) | 12 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Galaxy | 84 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 55 g | 3 day(s) | 10 % |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | siarczan wapnia | 7 g    | Mash    | 60 min |
| Water Agent | chlorek sodu    | 7 g    | Mash    | 60 min |

## Notes

- Rozcieńczyć do 14.1 BLG

Na podstawie:

<https://www.brewersfriend.com/homebrew/recipe/view/363082/avg-perfect-northeast-ipa-neipa->

Fermentować w 20 st. C

*Mar 3, 2024, 11:54 AM*