

## NEIPA Zielone Wzgorza Test 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best   | 2.5 kg (58.1%) | 81 %  | 3   |
| Grain | Münchener Malz Best | 0.3 kg (7%)    | 78 %  | 20  |
| Grain | Weizenmalz Best     | 0.5 kg (11.6%) | 82 %  | 4   |
| Grain | Oats, Flaked        | 0.5 kg (11.6%) | 80 %  | 2   |
| Grain | Dinkelmalz          | 0.1 kg (2.3%)  | --- % | 6   |
| Grain | Carahell Best       | 0.2 kg (4.7%)  | 75 %  | 30  |
| Grain | Carapils Best       | 0.2 kg (4.7%)  | 75 %  | 5   |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Simcoe    | 10 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Citra     | 10 g   | 5 min  | 11.6 %     |
| Aroma (end of boil) | El Dorado | 10 g   | 5 min  | 11 %       |
| Whirlpool           | Citra     | 10 g   | 30 min | 11.6 %     |
| Whirlpool           | Simcoe    | 10 g   | 30 min | 14.5 %     |
| Whirlpool           | El Dorado | 30 g   | 30 min | 11 %       |

### Yeasts

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

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| wyeast 1318 | Ale  | Slant | 200 ml | FM         |