

## neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (88.2%)  | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (5.9%) | 60 %  | 3   |
| Grain | Płatki jęczmienne   | 0.4 kg (5.9%) | 60 %  | 4   |

### Hops

| Use for   | Name           | Amount | Time     | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Whirlpool | Nelson Sauvign | 50 g   | 0 min    | 9.4 %      |
| Whirlpool | galaxy         | 50 g   | 0 min    | 16.2 %     |
| Dry Hop   | Nelson Sauvign | 50 g   | 2 day(s) | 9.4 %      |
| Dry Hop   | Galaxy         | 50 g   | 2 day(s) | 16.2 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 12 g   | Fermentis  |

### Notes

- chmiele na hopstand 100 gr  
reszta na zimno  
*Mar 11, 2021, 12:18 PM*