

Neipa amatora

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amore preta	20 g	15 min	9 %
Boil	Vermelho	20 g	15 min	8.1 %
Whirlpool	Amore preta	20 g	10 min	9 %
Whirlpool	Vermelho	20 g	10 min	8.1 %
Dry Hop	Amore preta	20 g	3 day(s)	9 %
Dry Hop	Vermelho	20 g	3 day(s)	8.1 %
Dry Hop	Sabro	20 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	10 g	Lallemand
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	70 min
Water Agent	Gips piwowarski	10 g	Boil	60 min