

## #210 Imperial NEIPA R\*

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **33**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

| Type        | Name                              | Amount         | Yield | EBC |
|-------------|-----------------------------------|----------------|-------|-----|
| Grain       | Weyermann - Bohemian Pilsner Malt | 5.9 kg (63.8%) | 80 %  | 4   |
| Grain       | Płatki owsiane                    | 1.8 kg (19.5%) | 60 %  | 3   |
| Grain       | Płatki pszeniczne                 | 0.8 kg (8.6%)  | 60 %  | 3   |
| Dry Extract | Matlodekstryna                    | 0.25 kg (2.7%) | --- % | --- |
| Grain       | Weyermann pszeniczny jasny        | 0.5 kg (5.4%)  | 60 %  | 6   |

### Hops

| Use for | Name                        | Amount | Time     | Alpha acid |
|---------|-----------------------------|--------|----------|------------|
| Boil    | Sabro                       | 50 g   | 10 min   | 15 %       |
| Boil    | Nelson Sauvín               | 50 g   | 5 min    | 12.1 %     |
| Dry Hop | Sabro (na biotransformacje) | 100 g  | 2 day(s) | 15 %       |
| Dry Hop | Nelson Sauvín               | 100 g  | 5 day(s) | 12.1 %     |
| Dry Hop | Sabro                       | 100 g  | 5 day(s) | 15 %       |
| Dry Hop | Mosaic Cryo                 | 50 g   | 5 day(s) | 21 %       |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale  | Slant | 250 ml | White Labs |

## Notes

- Woda do zacierania i wysładzania:  
Woda destylowana 20l  
Woda sklepowa 12l

Chlorek Wapnia 5g

Chmielenie na biotransformację opisane w którym dniu fermentacji burzliwej.  
*Jan 26, 2025, 9:28 AM*