

Black Phantasm NEIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **18**
- SRM **31.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (49.5%)	80 %	4
Grain	Pszeniczny	1 kg (11%)	83 %	4
Grain	Płatki pszeniczne	1 kg (11%)	60 %	3
Grain	Słód owsiany Fawcett	2 kg (22%)	61 %	5
Grain	Weyermann - Carafa II	0.6 kg (6.6%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	100 g	5 min	4.5 %
Whirlpool	HBC 630	100 g	15 min	9.5 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Strata	100 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kamil Test Yeast	Ale	Slant	150 ml	Kamil
WLP518 - Opshaug Kveik Ale	Ale	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	60 min
Water Agent	Sól Kuchenna	1 g	Mash	60 min
Water Agent	CaCl	9 g	Mash	60 min
Other	Phantasm	100 g	Boil	0 min
Other	Enzym	3 g	Mash	60 min
Other	Łuska ryżowa	30 g	Mash	60 min
Water Agent	Kwas mlekowy	10 g	Mash	60 min
Other	SpringFerm	1 g	Boil	10 min
Other	Pożywka.	2 g	Boil	10 min

Notes

- Profil wody Słodowy:Ca-101.6/Mg-4/Na-13.6/Cl-160/SO4-44.2/HCO3-41/
Kwas mlekowy do korekty pH zacieru (5.3) i korekty pH brzeczki nastawnej (5.1)
Phantasm na whirlpool
Carafa Special II na sam koniec zacierania, przy wygrzewie do 78°C
Fermentacja: Test Yeast start w 18°C, 2 dni od zadania swobodny wzrosty do 22°C
Opshung: Fermentacja w temp pokojowej
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