

# XXX NEIPA BEST

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **67 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński                | 4 kg (56.3%)   | 81 %  | 4   |
| Grain | Simpsons - Golden Promise | 1.7 kg (23.9%) | 81 %  | 4   |
| Grain | Płatki pszeniczne         | 0.7 kg (9.9%)  | 85 %  | 3   |
| Grain | Płatki owsiane            | 0.7 kg (9.9%)  | 85 %  | 3   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Amarillo | 43 g   | 60 min   | 9.5 %      |
| Boil       | Amarillo | 43 g   | 0 min    | 9.5 %      |
| Whirlpool  | Denali   | 30 g   | 30 min   | 14 %       |
| Whirlpool  | Citra    | 30 g   | 30 min   | 12 %       |
| Whirlpool  | Galaxy   | 30 g   | 30 min   | 15 %       |
| Whirlpool  | Mosaic   | 30 g   | 30 min   | 10 %       |
| Dry Hop    | Citra    | 60 g   | 7 day(s) | 12 %       |
| Dry Hop    | Galaxy   | 60 g   | 7 day(s) | 15 %       |
| Dry Hop    | Mosaic   | 40 g   | 7 day(s) | 10 %       |
| Dry Hop    | Denali   | 60 g   | 7 day(s) | 14 %       |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 100 ml | Wyeast Labs |

## Notes

- Podział chmieli na zimno na trzy części - pierwsza do burzliwej, druga porcja na koniec burzliwej, 3 na cichą, bez Mosaica. Hop stand od 82oC.  
*Oct 10, 2017, 11:55 AM*