

NEIPA 5

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 70 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | X13459 (USA) | 15 g | 5 min | 6.2 % |
| Boil | Azacca (USA) | 15 g | 5 min | 13.2 % |
| Boil | El Dorado (USA) | 15 g | 5 min | 11.1 % |
| Whirlpool | X13459 (USA) | 35 g | 20 min | 6.2 % |
| Whirlpool | Azacca (USA) | 35 g | 20 min | 13.2 % |
| Whirlpool | El Dorado (USA) | 35 g | 20 min | 11.1 % |
| Dry Hop | X13459 (USA) | 50 g | 4 day(s) | 6.2 % |
| Dry Hop | Azacca (USA) | 50 g | 4 day(s) | 13.2 % |
| Dry Hop | El Dorado (USA) | 50 g | 4 day(s) | 11.1 % |

Chmiel na zimno pierwsza dawka-75g w czasie burzliwej po ok 3 dniach od zadania drożdzy,4 dni w temp.ok. 20*C,wyciągnąć.Druga dawka na cichej 75g -2 dni w 20*C I 2 dni CC.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|---------|------------|
| WLP066 - London Fog | Ale | Liquid | 1600 ml | White Labs |
| starter 10blg | | | | |

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-100
Mg-5
Na-15
Cl-150
S04-75
HCO3-25
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