

#116 Polish NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **68.5 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1.7 kg (56.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.45 kg (15%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.22 kg (7.3%) | 80 % | 3 |
| Grain | Strzegom Pszeniczny | 0.25 kg (8.3%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.08 kg (2.7%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.1 kg (3.3%) | 75 % | 45 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (6.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga PL | 5 g | 45 min | 10 % |
| Aroma (end of boil) | Puławski | 8 g | 15 min | 8.6 % |
| Aroma (end of boil) | Oktawia | 10 g | 15 min | 8 % |
| Whirlpool | Oktawia | 15 g | 2 min | 8 % |
| Whirlpool | Izabela | 30 g | 2 min | 5.8 % |
| Whirlpool | Oktawia | 25 g | 2 min | 8 % |

| | | | | |
|---------|---------|------|----------|-------|
| Dry Hop | Oktawia | 25 g | 3 day(s) | 8 % |
| Dry Hop | Izabela | 25 g | 3 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP644 | Ale | Slant | 120 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|----------|
| Other | Witamina C | 2.2 g | Secondary | 3 day(s) |