

## 15 neipa

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **22**
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 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 **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (53.3%) | 80 %  | 4   |
| Grain | Słód owsiany Fawcett | 2 kg (26.7%) | 61 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (20%) | 85 %  | 4   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Citra         | 20 g   | 30 min   | 12 %       |
| Whirlpool | Citra         | 30 g   | 5 min    | 12 %       |
| Whirlpool | Nelson Sauvín | 20 g   | 5 min    | 11 %       |
| Dry Hop   | Citra         | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 150 ml | Fermentum Mobile |