

## #26 TRIPLE NEIPA V7

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **47**
- SRM **6.4**
- Style **Imperial 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 **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **39.6 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	8.5 kg (65.6%)	80 %	3.5
Grain	Simpsons - Słód owsiany	1 kg (7.7%)	65 %	5
Grain	Weyermann - Słód pszeniczny	1 kg (7.7%)	80 %	5
Grain	Simpsons - Golden Naked Oats	0.5 kg (3.9%)	72 %	18
Grain	Bestmalz - Chit	1 kg (7.7%)	80 %	3
Sugar	Corn Sugar (Dextrose)	0.8 kg (6.2%)	100 %	0
Dodane do gotowania.				
Sugar	Maltodekstryna	0.15 kg (1.2%)	100 %	0
Dodane do gotowania.				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lupomax Mosaic 2019	15 g	15 min	17.5 %

Whirlpool	Lupomax Mosaic 2019	62 g	20 min	17.5 %
Whirlpool	Nelson Sauvignon	50 g	20 min	10.1 %
Whirlpool	Citra 2019	50 g	20 min	12.9 %
Dry Hop	Lupomax Mosaic 2019	50 g	10 day(s)	17.5 %
Dry Hop	Lupomax Mosaic 2019	100 g	4 day(s)	17.5 %
Dry Hop	Galaxy 2020	100 g	4 day(s)	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale	Ale	Slant	400 ml	White Labs
Świeża gęstwa (maksymalnie tygodniowa).				

## Extras

Type	Name	Amount	Use for	Time
Other	Kwas L-askrobinowy	6 g	Bottling	---
1.38g/5l=5.5g/20l				
Other	Łuska ryżowa	500 g	Mash	90 min
Wymoczone przez 1.5h i dodane na sam koniec filtracji				

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=W0QBQDX>  
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