

#72 NEIPA+Milkshake Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **18**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (73.5%)	80 %	4
Grain	Oats, Flaked	0.8 kg (11.8%)	80 %	2
Grain	Wheat, Flaked	0.6 kg (8.8%)	77 %	4
Grain	Monachijski	0.4 kg (5.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Whirlpool	Citra	100 g	1 min	12 %
Dry Hop	Citra burzliwa	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog Ale	Ale	Slant	120 ml	Danstar

Notes

- Modyfikacja wody Tesco:
22L do zacierania: 8,8ml kwasu mlekowego (88%)+5,9g NaCl(sól kuchenna)
13L do wystadzania: 4ml kwasu mlekowego (88%)+3,5g NaCl(sól kuchenna)
stosunek siarczkow do chlorkow 89:181

Ca-97 Mg-15 Na-113 SO4-89 Cl-181

podzielone na 2 części:

1 część milkshake ipa->50g Ekuanot+pulpa z marakui

2 część neipa(10l): na zimno-> 50g Galaxy+50g ekuanot+25g Simcoe

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