

# African Nantucket (NEIPA)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **3**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (58.3%)	80 %	8
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki żytnie	0.5 kg (8.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ahtanum	5 g	60 min	5 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Amarillo	75 g	3 day(s)	5 %
Dodać w pierwszym dniu burzliwej				
Dry Hop	Citra	60 g	3 day(s)	12 %
Krótka cicha dwa dni				
Dry Hop	Rakau (NZ)	60 g	3 day(s)	9.5 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM600 African Pombe	Ale	Liquid	1000 ml	FM
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