

Droga NEIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (65.7%)	81 %	4
Grain	płatki jęczmienne	0.7 kg (10.2%)	85 %	---
Grain	Płatki owsiane	0.7 kg (10.2%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (10.2%)	85 %	3
Sugar	cukier trzcinowy	0.25 kg (3.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Willamette	28 g	---	5 %
Whirlpool	Mosaic	28 g	---	10 %
Whirlpool	El Dorado	28 g	---	15 %
Whirlpool	Citra	28 g	---	12 %
Whirlpool	Centennial	28 g	---	10.5 %
Dry Hop	Willamette	7.9 g	14 day(s)	5 %
Dry Hop	Citra	56 g	14 day(s)	12 %
Dry Hop	Centennial	28 g	14 day(s)	10.5 %
Dry Hop	El Dorado	28 g	14 day(s)	15 %
Dry Hop	Mosaic	28 g	14 day(s)	10 %
Dry Hop	Lemon drop	56 g	8 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Gotowanie przez 60 min. BEZ CHMIELI. Chmielenie podczas wychładzania gdy brzezka osiągnie temp ok 82st C Dodajemy pierwszą dawkę chmieli. (te oznaczone Whirlpool)
Po 4 dniach burzliwej do fermentora idzie 2 dawka chmieli (ta oznaczona "na zimno")
po 6 dniach ostatnia dawka..El Dorado.
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