

# Kurde faja - Mate Pai Mu Tan NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	65 min	13.2 %
Aroma (end of boil)	Citra	10 g	15 min	12.1 %
Dry Hop	Citra	20 g	5 day(s)	12.1 %
Na burzliwą.				
Dry Hop	Amarillo	30 g	5 day(s)	7.7 %
Dry Hop	Equinox	30 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

Należy wykonać starter!

### Extras

Type	Name	Amount	Use for	Time
Herb	Pai Mu Tan	50 g	Secondary	0 day(s)
Herb	Yerba Mate Pajarito	20 g	Secondary	0 day(s)

### Notes

- Burzliwa: ~5 dni  
Cicha: ~7 dni  
Refermentacja: 140 g glukozy na 20 l.

Herbata sucha i Yerba (fusy) zaparzona przez 15 min na 10 h przed rozlewem.  
*Aug 21, 2019, 3:27 AM*