

## n00b clone NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **5.9**
- Style **English 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (72.7%)	79 %	10
Grain	Żytni	1.5 kg (27.3%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	El Dorado	25 g	0 min	15 %
Whirlpool	Mosaic	25 g	30 min	10 %
Whirlpool	El Dorado	25 g	30 min	15 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	El Dorado	25 g	7 day(s)	15 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	El Dorado	25 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

### Notes

- Fermentacja ~17°C podnoszona do 19°C po pianie.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

2.0-3.0v cO2  
Feb 1, 2018, 5:47 PM