

# Nantucket (NEIPA)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **5.7**
- 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 **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.7 kg (53.6%)	80 %	8
Grain	Strzegom Pszeniczny	1 kg (14.5%)	81 %	6
Grain	Płatki pszeniczne	0.3 kg (4.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Płatki żytnie	0.5 kg (7.2%)	80 %	4
Grain	Płatki jęczmienne	1 kg (14.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
na flameout				
Whirlpool	Citra	50 g	0 min	12 %
na hopstand				
Dry Hop	Centennial	28 g	2 day(s)	10.5 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Liquid	1000 ml	Omega Yeast