

# NEIDPA Zestaw

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

## 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 **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Pszeniczny1	1 kg (18.2%)	85 %	4
Grain	Carabody	0.5 kg (9.1%)	83 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	25 g	5 min	11 %
Whirlpool	Azacca	70 g	10 min	14 %
Whirlpool	Sabro	30 g	10 min	15 %
Dry Hop	Huell Melon	50 g	15 day(s)	7.5 %
Dry Hop	Azacca	70 g	3 day(s)	14 %
Dry Hop	Calypso	50 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile