

## NEIPA #2

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **36**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (53.2%)  | 81 %  | 5   |
| Grain | Viking Pale Ale malt     | 1 kg (10.6%)  | 80 %  | 5   |
| Grain | Płatki jęczmienne        | 1 kg (10.6%)  | 85 %  | 3   |
| Grain | Płatki owsiane           | 1 kg (10.6%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne        | 1 kg (10.6%)  | 85 %  | 3   |
| Grain | Weyermann - Carapils     | 0.2 kg (2.1%) | 78 %  | 4   |
| Sugar | Brown Sugar, Dark        | 0.19 kg (2%)  | 100 % | 99  |

### Hops

| Use for  | Name       | Amount | Time     | Alpha acid |
|--|------------|--------|----------|------------|
| Whirlpool  | Mosaic     | 30 g   | 40 min   | 10 %       |
| Whirlpool  | Citra      | 30 g   | 40 min   | 12 %       |
| Whirlpool  | Willamette | 30 g   | 40 min   | 5 %        |
| Whirlpool  | Simcoe     | 30 g   | 40 min   | 13.2 %     |
| Dry Hop  | Mosaic     | 15 g   | 3 day(s) | 10.5 %     |
| -po 3 dniach dodaje pierwszą część chmieli na 3 dni. |            |        |          |            |
| Dry Hop  | Citra      | 30 g   | 3 day(s) | 12 %       |

|   |            |      |          |        |
|---|------------|------|----------|--------|
| Dry Hop   | Willamette | 15 g | 3 day(s) | 5 %    |
| Dry Hop   | Simcoe     | 15 g | 3 day(s) | 13.2 % |
| Dry Hop   | Mosaic     | 15 g | 3 day(s) | 10 %   |
| -po kolejnych 3 dniach dodaje 2 część chmieli na kolejne 3 dni            |            |      |          |        |
| Dry Hop   | Citra      | 30 g | 3 day(s) | 12 %   |
| Dry Hop   | Willamette | 15 g | 3 day(s) | 5 %    |
| Dry Hop   | Simcoe     | 15 g | 3 day(s) | 13.2 % |
| Dry Hop   | Ekuanot    | 60 g | 3 day(s) | 10 %   |
| -po kolejnych 3 dniach dodaje ostatnią 3 część chmieli na kolejne 3-4 dni |            |      |          |        |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM55 Zielone<br>Wzgórze | Ale  | Liquid | 50 ml  | Fermentum Mobile |

## Notes

- Gotowanie:  
75 minut. W 15 minucie na 60 minut dodaje cukier.  
Ekstrakt słodowy w proszku jasny 100 g  
Whirlpool <80C 30min

Chmielenie na zimno:

- po 3 dniach dodaje pierwszą część chmieli na 3 dni.
- po kolejnych 3 dniach dodaje 2 część chmieli na kolejne 3 dni
- po kolejnych 3 dniach dodaje ostatnią 3 część chmieli na kolejne 3-4 dni

Na podstawie

<https://www.clawhammersupply.com/blogs/moonshine-still-blog/juicy-neipa-new-england-ipa-recipe>  
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