

NEIPA #2 - Browar na Wyżynie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | pale ale Viking Malt | 4 kg (72.7%) | 79 % | 8 |
| Grain | pszeniczny Viking Malt | 0.5 kg (9.1%) | 81 % | 5 |
| Grain | płatki owsiane | 0.5 kg (9.1%) | 75 % | 3 |
| Grain | karmelowy 30 - Viking Malt | 0.5 kg (9.1%) | 75 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Boil | Junga (PL) - granulát | 20 g | 60 min | 12.5 % |
| Aroma (end of boil) | Citra (USA) - granulát | 10 g | 7 min | 13.5 % |
| Aroma (end of boil) | Galena (USA) - granulát | 15 g | 7 min | 14.2 % |
| Whirlpool | Citra (USA) - granulát | 20 g | 0 min | 13.5 % |
| Whirlpool | Galena (USA) - granulát | 20 g | 0 min | 14.2 % |
| Dry Hop | Citra (USA) - granulát | 50 g | 7 day(s) | 13.5 % |

| | | | | |
|---------|-------------------------|------|----------|--------|
| Dry Hop | Galena (USA) - granulat | 45 g | 7 day(s) | 14.2 % |
|---------|-------------------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|---------|----------|
| Spice | Galena (USA) - granulat | 10 g | Primary | 7 day(s) |

Notes

- Nie dawać karmelowego bo nie pasuje sędziom na konkursach :P
May 26, 2017, 3:47 PM