

NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (65%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (17.1%) | 85 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.5%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.05 kg (0.9%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Equinox | 5 g | 60 min | 16.1 % |
| Boil | Amarillo | 60 g | 0 min | 9.3 % |
| Boil | Equinox | 75 g | 5 min | 16.1 % |
| Dry Hop | Citra | 80 g | 6 day(s) | 13.5 % |
| Dry Hop | Amarillo | 45 g | 5 day(s) | 9.3 % |
| Boil | Equinox | 15 g | 60 min | 16.1 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |

Yeasts

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

Notes

- przepis wzorowany na przepisie Dori, z małymi modyfikacjami
Feb 3, 2018, 11:06 PM