

NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **66 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **66C**
- Keep mash **10 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (63.3%) | 81 % | 4 |
| Grain | Barley, Flaked | 0.8 kg (10.1%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (10.1%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.8 kg (10.1%) | 77 % | 4 |
| Sugar | Corn Sugar (Dextrose) | 0.5 kg (6.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra | 100 g | 20 min | 12 % |
| Whirlpool | Mosaic | 100 g | 20 min | 10 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|---------|------------|
| Crossmyloof Haze | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | AMS | 6.83 g | Mash | 60 min |
| Water Agent | DWB | 37.8 g | Mash | 60 min |
| Water Agent | Witamina C | 4 g | Mash | 60 min |
| Water Agent | Lactic acid | 1.5 g | Mash | 40 min |

Notes

- Miałem tylko jedna saszetkę drożdży więc dzień wcześniej zrobiłem litrowy starter.
Jul 11, 2020, 7:54 AM
- Musiałem dodać 1.5ml kwasu żeby zbić PH z około 5.4 do 5.2
Jul 13, 2020, 4:36 PM