

# NEIPA do kega

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **73C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.3 kg (74.2%)	80.5 %	3
Grain	Oats, Flaked	0.6 kg (19.4%)	80 %	2
Grain	Weyermann - Carapils	0.2 kg (6.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Idaho 7	40 g	20 min	12 %
Dry Hop	Idaho 7	60 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	25 g	3 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile

## Notes

- Woda RO modyfikowana następująco:  
12 L do zacierania:  
Chlorek wapnia - 2.4 g  
Gips piwowarski - 1.2 g

Sprawdzenie Ph i korekta do 5.2-5.4

5 L do wyśładzania:

Chlorek wapnia - 3,3 g

Gips piwowarski - 1.6 g

Sprawdzenie Ph i korekta do 5.2-5.4

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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