

Neipa Forest

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **4.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|--------------|-------|-----|
| Grain | pale ale | 5 kg (55.6%) | 81 % | 4 |
| Grain | pilzneński | 2 kg (22.2%) | 78 % | 4 |
| Grain | Oats, Flaked | 1 kg (11.1%) | 80 % | 2 |
| Grain | Wheat, Flaked | 1 kg (11.1%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Whirlpool | Simcoe | 50 g | 20 min | 12.8 % |
| Whirlpool | Citra | 50 g | 20 min | 13.9 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 13.9 % |
| Dry Hop | mosaic | 50 g | 3 day(s) | 12.3 % |
| Dry Hop | Enigma (AUS) | 100 g | 3 day(s) | 17.2 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|----------|--------|
| Water Agent | Kwasek cytrynowy | 5 g | Bottling | --- |
| Flavor | Pędy sosny | 200 g | Boil | 20 min |

Notes

- Pędy sosny na whirpol 20 min
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