NEIPA kolejna

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **5**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(68.2%)*	80 %	4
Grain	Płatki orkiszowe	0.4 kg *(9.1%)*	60 %	4
Grain	Płatki owsiane	1 kg *(22.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	16.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	80 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól epsom	5.5 g	Mash	65 min
Water Agent	Chlorek wapnia	1.5 g	Mash	65 min
Water Agent	Kwas mlekowy	3.5 g	Mash	65 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

1.5ml do zacierania i 2ml/12l wody do wysładzania