

# NEIPA NA DEZERTERA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **7 %**
- Size with trub loss **41.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **46 C**, Time **20 min**
- Temp **50 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **20 min** at **46C**
- Keep mash **40 min** at **50C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (64.5%)	80 %	5
Grain	Pszeniczny	2 kg (21.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.4%)	85 %	3
Grain	Strzegom Monachijski typ I	0.3 kg (3.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	60 g	60 min	12.5 %
Aroma (end of boil)	Citra	40 g	0 min	12.5 %
Aroma (end of boil)	Galaxy	50 g	0 min	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile
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