

NEIPA na VERMONTACH

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (69.4%) | 81 % | 4 |
| Grain | Simpsons - Golden Promise | 1.3 kg (18.1%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Amarillo | 43 g | 75 min | 9.5 % |
| Boil | Amarillo | 43 g | 0 min | 9.5 % |
| Whirlpool | Citra | 28 g | 0 min | 12 % |
| Whirlpool | Galaxy | 28 g | 0 min | 15 % |
| Whirlpool | Mosaic | 28 g | 0 min | 10 % |
| Dry Hop | Citra | 85 g | 7 day(s) | 12 % |
| Dry Hop | Galaxy | 43 g | 7 day(s) | 15 % |
| Dry Hop | Mosaic | 43 g | 7 day(s) | 10 % |

Notes

- Hop stand - od 82oC, przez 20 minut, potem schłodzić do 18oC. Chmiele na zimno podzielić na 3 porcje. Pierwsza po 2 dniach fermentacji. Druga na koniec fermentacji. Trzecia - 3 dni po końcu fermentacji. Każda

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

porcja na 3 dni i usunąć.
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