

# NEIPA niskoalkoholowa

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **11**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **57.1 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (13.3%)	81 %	4.5
Grain	Briess - Pale Ale Malt	4.5 kg (60%)	80 %	8
Grain	Płatki owsiane	1.2 kg (16%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5.3%)	85 %	3
Grain	płatki żytnie	0.4 kg (5.3%)	80 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	15 min	12.6 %
Dry Hop	Sorachi Ace	100 g	2 day(s)	12.5 %
Dry Hop	Mosaic	100 g	2 day(s)	11.3 %
Dry Hop	Citra	100 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wozem jestem fm 56	Ale	Liquid	1200 ml	---