

NEIPA Phantasm

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (75%)	82 %	4
Grain	Płatki owsiane	1.5 kg (25%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra Swiat Słodu	60 g	15 min	14.2 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	El Dorado	100 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp077 - tropicale	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	phantasm	100 g	Boil	15 min

Notes

- Woda Kran RO
- zacieranie RO 18 + 4 kran = 22 L - kwas mlekowy 3ml, chlorek wapnia 3ml

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

- wysładzanie 6 RO + 2.5 kran = 8.5 L - kwas mlekowy 2ml, chlorek wapnia 4 ml

Phantasm wrzucony na whirlpool 80 stopni na 15 min

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