

NEIPA RapTom

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (44.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.2 kg (17.9%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (29.9%) | 85 % | 4 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (7.5%) | 73 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 50 g | 4 min | 12.8 % |
| Aroma (end of boil) | Amarillo | 40 g | 4 min | 8.4 % |
| Aroma (end of boil) | Chinook | 50 g | 4 min | 12.1 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.4 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 120 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------|--------|----------|--------|
| Water Agent | Gips | 4 g | Mash | 60 min |
| Other | Fermanits SpringFerm BR-2 | 2 g | Boil | 10 min |
| Other | kwask askorbinowy | 4 g | Bottling | --- |

Notes

- chemlu po wyłączeniu palnika na hop stand w 1 min (4 min w temperaturze izomeryzacji alfa-kwasów 100°C ->80°C)
Na 30 min zatrzymane chłodzenie w 73°C, spadek temperatury do 70°C

Fermentacja burzliwa 2 dni w 18°C, 2 dni 19°C => 20°C, 1 dzień 21°C => 22°C, 26 dni w 23-24°C
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