

NEIPA - Twojbrowar

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3 kg (54.5%)	80 %	5
Grain	Pilznieński	1.5 kg (27.3%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	5 min	10 %
Whirlpool	Centennial	40 g	15 min	10.5 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Bravo	35 g	4 day(s)	15.5 %
Dry Hop	Eureka!	60 g	4 day(s)	18 %
Dry Hop	Ekuanot	40 g	20 day(s)	10 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale Yeast Blend	Ale	Liquid	300 ml	White Labs

Extras

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

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min
Water Agent	Chlorek Wapnia	5 g	Mash	70 min
Water Agent	Gips Piwowarski	5 g	Mash	70 min

Notes

- Whirlfloc dodaję pomimo tego, że piwo ma być mętne. Z lektur blogów wynika, że zmętnienie ma pochodzić od chmielu, a nie z białka z zasypu.
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