

## NEIPA V2.0

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (80.4%) | 80 %  | 5   |
| Grain | Oats, Flaked         | 0.8 kg (14.3%) | 80 %  | 2   |
| Grain | Weyermann - Carapils | 0.2 kg (3.6%)  | 78 %  | 4   |
| Grain | Barley, Flaked       | 0.1 kg (1.8%)  | 70 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 20 g   | 60 min | 13.2 %     |
| Whirlpool | Citra  | 30 g   | 30 min | 13.7 %     |
| Whirlpool | Citra  | 30 g   | 30 min | 13.7 %     |
| Whirlpool | Galaxy | 20 g   | 30 min | 14.5 %     |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safale S-04   | Ale   | Dry  | 11 g   | Safale     |
| Safbrew WB-06 | Wheat | Dry  | 2 g    | Safbrew    |
| Safbrew T-58  | Ale   | Dry  | 1 g    | Fermentis  |

## Notes

- Modyfikacja wody:  
Chlorek Wapnia: 4g  
Gips Piwowarski: 2,5g  
Sól kuchenna: 2g

Słody dodane do 17l wody o temperaturze 74C. Po chwili temperatura stabilizuje się na 66-67C.

15min w 66C  
Grzanie minuta, duży palnik.  
15min w 67C  
15min w 67C  
15min w 66C, grzanie.

5 minut grzania do 70-71C  
10min w 72C i do filtracji

Bardzo płynna filtracja, wyszło 25L 12BLG  
*Jun 16, 2018, 7:48 AM*