

NEIPA Zielone Wzgorza Test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **2 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **2 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	4 kg (80%)	80 %	6
Grain	Weizenmalz Best	0.5 kg (10%)	82 %	4
Grain	Oats, Flaked	0.25 kg (5%)	80 %	2
Grain	Weizenflocken	0.25 kg (5%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	5 min	13.2 %
Aroma (end of boil)	Citra	5 g	5 min	11.6 %
Aroma (end of boil)	Mosaic	5 g	5 min	11.5 %
Aroma (end of boil)	El Dorado	5 g	5 min	11 %
Whirlpool	Citra	20 g	15 min	11.6 %
Whirlpool	Simcoe	20 g	15 min	14.5 %
Whirlpool	El Dorado	20 g	15 min	11 %
Dry Hop	Citra	20 g	3 day(s)	11.6 %
Dry Hop	Simcoe	20 g	3 day(s)	14.5 %

Dry Hop	El Dorado	20 g	3 day(s)	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 1318	Ale	Slant	200 ml	FM

Notes

- Ca 94 ppm
Mg 8 ppm
Na 0 ppm
Cl 149 ppm
SO4 59 ppm
Dec 28, 2020, 8:24 AM