

# Niu Połend [Polish NEIPA]

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **14**
- SRM **3.9**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (69%)	80 %	4
Grain	Płatki pszeniczne	0.6 kg (10.3%)	85 %	3
Grain	Płatki owsiane	1.2 kg (20.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	50 g	0 min	11 %
Whirlpool	lunga	50 g	15 min	11 %
Dry Hop	Izabella	100 g	2 day(s)	5.8 %
Dry Hop	Sybilla	100 g	2 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	120 ml	Fermentum Mobile