

Session NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **72 C**, Time **75 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **75 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (67.6%)	80.5 %	2
Grain	Platki owsiane	1 kg (27%)	60 %	3
Grain	maltodextrine	0.2 kg (5.4%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	30 g	15 min	6.3 %
Whirlpool	Centennial	25 g	15 min	10.5 %
Dry Hop	Moutere	100 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Liquid	100 ml	Wyeast Labs

Notes

- Woda RO modyfikowana:
zacieranie 13.5L
chlerek wapnia - 2.6gr
gips -1.3
wystadzanie 6.5L
chlerek wapnia 4,2
gips 2.1

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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