

## #Sowa 32 - NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (64.9%)    | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (21.6%)    | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.375 kg (8.1%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.25 kg (5.4%)  | 85 %  | 3   |

### Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Equinox  | 8 g    | 65 min   | 13.1 %     |
| Boil       | Mosaic   | 38 g   | 5 min    | 10 %       |
| Dry Hop    | Equinox  | 60 g   | 6 day(s) | 13.1 %     |
| Dry Hop    | Citra    | 60 g   | 2 day(s) | 12 %       |
| Dry Hop    | Amarillo | 38 g   | 2 day(s) | 9.5 %      |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Notes

- Na podstawie przepisu NEIPA 16,2 BLG - zestaw bazowy na 10 litrów.  
Płatki wsypane do 3 l ciepłej wody i podgrzane do 100 stopni. Dolane 9 l wody (do 14 l), podgrzane do 70 stopni, wsypane słody. Zacieranie 66 stopni przez 50 minut. Podgrzanie do 72 stopni na 10 - 15 minut. Wygrzew do 76 stopni i filtracja. Do przedniej brzezki 8 g Ekuanot. Wysładzanie 11 l wody o temp. 76-78 stopni.  
Gotowanie 60 minut, Mosaic na 5 minut gotowania.  
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