

# Tropical Fjord NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.2**
- 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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (38.5%)	82 %	4
Grain	Viking Golden Ale	1 kg (25.6%)	80 %	4
Grain	BESTMALZ - Best Heidelberg	0.7 kg (17.9%)	80.5 %	3
Grain	Płatki owsiane	0.4 kg (10.3%)	80 %	3
Grain	Płatki pszeniczne	0.3 kg (7.7%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	60 min	7.5 %
Boil	Huell Melon	20 g	30 min	7.5 %
Dry Hop	Galaxy	50 g	3 day(s)	14.5 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %
Dry Hop	Barbe Rouge	50 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
A38-juice	Ale	Slant	50 ml	---

## Notes

- Woda Zywiec Zdrój

Calcium: 41,69 mg/l  
Magnesium: 5,62 mg/l  
Sodium: 9,65 mg/l  
Chloride: 18,9 mg/l  
Sulfate: 31,7 mg/l  
Alkalinity: 186 ppm as CaCO<sub>3</sub>  
pH: 7,6

Dodatek

Sól Epsom 1 grama  
Chlorek Wapnia 4.5 gram

Kwas mlekowy 80% 2.5ml do zacierania i 1 ml do wyśładzania

Witamina C

1 gram przy zlewaniu na cichą i 1 gram przy zlewaniu na butelkowanie.

Chmienie na zimno 3 dni w 15 stopniach i 2 dni CC w 5.

Refermentacja

72 gramów cukru białego w 350 ml wody (syrop)  
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