

W tropikach (NEIPA)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **14**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Cascade | 25 g | 1 min | 6 % |
| Boil | Galaxy | 25 g | 1 min | 15 % |
| Whirlpool | Cascade | 25 g | 1 min | 6 % |
| Whirlpool | Galaxy | 25 g | 1 min | 15 % |
| Dry Hop | Mix | 60 g | 20 day(s) | 10 % |
| Dry Hop | Mix | 50 g | 7 day(s) | 10 % |
| Dry Hop | Mix | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

Notes

- 25g citra na 15 min gotowania
25g Cascade i 25g Galaxy na whirlpool
25g Cascade i 25g Galaxy 2 dzień burzliwej.
Podział na 2 warki po 12l.

Warka 1 (NZ):
Kohatu (40) + Nelson (40)
Warka 2 (US):
Equinox (40) + Mosaic (40)

chmiele dodawano w proporcjach 1:1

20+20g na 5 dni

20+20g na 2 dni

cold crash minimum 24h.

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