

WARKA #8 NEIPA eku-Lemo

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **100 C**, Time **3 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **100C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (35.4%) | 81 % | 26 |
| Liquid Extract | Bruntal Pale Ale | 1.3 kg (27.1%) | 80 % | 35 |
| Grain | Viking Pilsner malt | 1 kg (20.8%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | ekuanot | 10 g | 60 min | 14 % |
| Aroma (end of boil) | ekuanot | 20 g | 5 min | 14 % |
| Aroma (end of boil) | Lemon drop | 20 g | 20 min | 4.6 % |
| Whirlpool | Lemon drop | 30 g | 0 min | 4.6 % |
| Whirlpool | ekuanot | 30 g | 0 min | 14 % |
| Dry Hop | Lemon drop | 150 g | 4 day(s) | 4.6 % |
| Dry Hop | ekuanot | 140 g | 4 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgorze | Ale | Liquid | 100 ml | Fermentum Mobile |