

# Wujek Klon NEIPA zrobiony

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	Pszeniczny	2 kg (29.4%)	85 %	4
Grain	Płatki pszeniczne	1 kg (14.7%)	85 %	3
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Simcoe	20 g	20 min	13.2 %
Dry Hop	citra,simcoe,mosaic po...	20 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Notes

- pomyliłem się i dodałem mosaic i simcoe po 20g razem z citra na gotowanie na 20min przed koncem Miały byc na whirlpool:P  
*Jan 21, 2018, 7:41 PM*