

XXX NEIPA VERMONT

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **42**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilznieński | 4 kg (55.6%) | 81 % | 4 |
| Grain | Simpsons - Golden Promise | 1.5 kg (20.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (9.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.7 kg (9.7%) | 85 % | 3 |
| Sugar | Cukier | 0.3 kg (4.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 30 g | 75 min | 15.5 % |
| Boil | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Galaxy | 40 g | 60 min | 15 % |
| Whirlpool | Mosaic | 40 g | 60 min | 10 % |
| Whirlpool | Citra | 50 g | 60 min | 12 % |
| Dry Hop | Mosaic | 50 g | 8 day(s) | 10 % |
| Dry Hop | Citra | 70 g | 8 day(s) | 12 % |
| Dry Hop | El Dorado | 70 g | 8 day(s) | 15 % |
| Dry Hop | Galaxy | 70 g | 8 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale | Liquid | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |

Notes

- Na zimno na dwie części - w trakcie burzliwej i w trakcie cichej. Hop stand od 88oC. Na zimno:
 - burzliwa po 20g każdego (80g)
 - cicha: po 50g Citra, El Dorado, Galaxy, 30g Mosaic.*Oct 10, 2017, 12:53 AM*