

14#POLSKA NEIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	20 min	10.6 %
Whirlpool	Exp2/20	50 g	20 min	1 %
Dry Hop	Zula	100 g	5 day(s)	8.3 %
Dry Hop	Amora Preta	100 g	5 day(s)	9 %
Dry Hop	Exp2/20	100 g	5 day(s)	11 %
Whirlpool	Zula	50 g	20 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 26,5l wody do zacierania
3 łyżeczki CaCl
0,5 łyżeczki gipsu
kwas fosforowy
Wit C
May 17, 2023, 8:00 PM