

## #140 Niskoalko NEIPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **6**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **72 C**, Time **65 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **65 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (66.7%)   | 80 %   | 5   |
| Grain | Strzegom Pszeniczny  | 0.45 kg (15%)  | 73 %   | 6   |
| Grain | Rice, Flaked         | 0.1 kg (3.3%)  | 70 %   | 2   |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (6.7%)  | 76.1 % | 0   |
| Grain | Płatki owsiane       | 0.25 kg (8.3%) | 85 %   | 3   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Iunga PL      | 1 g    | 55 min   | 10.5 %     |
| Whirlpool | Simcoe        | 30 g   | 1 min    | 13.2 %     |
| Whirlpool | Chinook       | 25 g   | 1 min    | 11 %       |
| Whirlpool | Ekuanot       | 25 g   | 1 min    | 14 %       |
| Dry Hop   | Nelson Sauvin | 50 g   | 7 day(s) | 10.6 %     |
| Whirlpool | El Dorado     | 40 g   | 1 min    | 13 %       |
| Dry Hop   | Chinook       | 50 g   | 7 day(s) | 11 %       |
| Dry Hop   | Ekuanot       | 30 g   | 7 day(s) | 14 %       |
| Dry Hop   | El Dorado     | 30 g   | 7 day(s) | 13.8 %     |

### Yeasts

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

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| WLP644      | Ale         | Slant       | 100 ml        | Danstar           |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Other       | Witamina C  | 3.6 g         | Secondary      | 12 day(s)   |