

## 18. NEIPA mango-ananas-limonka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 4.25 kg (66.4%) | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 1.25 kg (19.5%) | 85 %   | 5   |
| Grain | Oats, Malted               | 0.5 kg (7.8%)   | 60 %   | 2   |
| Grain | Oats, Flaked               | 0.4 kg (6.3%)   | 80 %   | 2   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Simcoe     | 20 g   | 60 min   | 13.2 %     |
| Boil      | Simcoe     | 30 g   | 10 min   | 13.2 %     |
| Whirlpool | Simcoe     | 50 g   | 6 min    | 13.2 %     |
| Whirlpool | Centennial | 50 g   | 6 min    | 10.5 %     |
| Dry Hop   | Centennial | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop   | Oktawia    | 50 g   | 5 day(s) | 7.1 %      |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 100 ml | ---        |

### Notes

- 20-07-2021 - dodano kostki mrozone: 0,9 kg ananas, 0,9 kg mango, 200 mll sok z limonki (butelka pasteryzowany)
- 26-07-2021 - butelkowanie po 3 tyg fermentacji
- Jul 26, 2021, 8:53 AM