

# 1ST NEIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **3.3**
- Style **American IPA**

## 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 **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® Extra Pale Premium Pilsner Malt	4.5 kg (68.2%)	80.5 %	2.5
Grain	Słód owsiany Fawcett	0.5 kg (7.6%)	61 %	5
Grain	Weyermann® Słód pszeniczny	0.8 kg (12.1%)	82 %	4
Grain	Płatki pszeniczne	0.4 kg (6.1%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	50 g	20 min	16.2 %
Whirlpool	Talus Cryo	40 g	20 min	12 %
Dry Hop	Sabro	50 g	3 day(s)	16.2 %
Dry Hop	Talus Cryo	40 g	3 day(s)	12 %
Dry Hop	Ekuanot Cryo	25 g	3 day(s)	20.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 VOSS KVEIK	Ale	Liquid	40 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Mash	---
Water Agent	Sól kuchenna	1.5 g	Mash	---
Water Agent	Chlorek wapna	3 g	Mash	---
Water Agent	Chlorek magnezu	2.5 g	Mash	---
Water Agent	Epsom	3 g	Mash	---

### Notes

- Ca-112/Mg-28,8/Na-29,6/Cl-139,1/SO4-92,1/HCO3-nie wiem/

Profil fermentacji:

*Aug 6, 2024, 3:50 PM*