

#2NEIPA Smoczy Chmiel 56l

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **62.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **75.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.8 liter(s)**
- Total mash volume **66.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Lager	12 kg (72.3%)	82 %	3
Grain	Płatki orkiszowe	1.6 kg (9.6%)	80 %	4
Grain	Płatki owsiane	2.5 kg (15.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.5 kg (3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	5 min	13.7 %
Boil	Mosaic	10 g	5 min	12.1 %
Whirlpool	Citra	70 g	20 min	13.7 %
przy 75 st				
Whirlpool	Mosaic	40 g	20 min	12.1 %
przy 75 st				
Whirlpool	Galaxy	40 g	20 min	14.5 %
przy 75 st				
Whirlpool	Amarillo	40 g	20 min	8.7 %
przy 75 st				
Dry Hop	Citra	80 g	3 day(s)	13.7 %
Dry Hop	Mosaic	50 g	3 day(s)	12.1 %
Dry Hop	Galaxy	60 g	3 day(s)	14.5 %
Dry Hop	Amarillo	60 g	3 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
london Fog	Ale	Slant	200 ml	MZ