

#4 NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **5.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (40.5%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (13.5%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (20.3%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (13.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (6.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------|--------|----------|------------|
| First Wort | Galaxy | 10 g | 60 min | 17.4 % |
| Boil | Mosaic | 5 g | 60 min | 12.8 % |
| Whirlpool | Nelson Sauvignon | 15 g | 1 min | 10.1 % |
| Whirlpool | Galaxy | 15 g | 1 min | 17.4 % |
| Whirlpool | Mosaic | 15 g | 1 min | 12.8 % |
| Dry Hop | Nelson Sauvignon | 20 g | 9 day(s) | 10.1 % |
| Dry Hop | Galaxy | 15 g | 9 day(s) | 17.4 % |
| Dry Hop | Mosaic | 20 g | 9 day(s) | 12.8 % |

| | | | | |
|---------|---------------|------|----------|--------|
| Dry Hop | Galaxy | 20 g | 3 day(s) | 17.4 % |
| Dry Hop | Nelson Sauvin | 15 g | 3 day(s) | 10.1 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | sól kuchenna | 3 g | Boil | 60 min |

Notes

- Z 17blg zeszło do 4. Rozlew 5.02. 65g cukru na 12ltrow piwa.
Jan 18, 2022, 12:33 PM