

#5 Niska wydajność NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **80**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (58.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.5%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (8.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (14.5%) | 65 % | 7 |
| Grain | Abbey Malt Weyermann | 0.29 kg (4.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Sabro | 6 g | 60 min | 15.8 % |
| Boil | Sabro | 15 g | 10 min | 15.8 % |
| Boil | Citra | 14 g | 10 min | 13.1 % |
| Boil | Mosaic | 15 g | 5 min | 12.6 % |
| Whirlpool | Sabro | 42 g | 20 min | 15.8 % |
| Whirlpool | Mosaic | 55 g | 20 min | 12.6 % |
| Whirlpool | Idaho 7 | 40 g | 20 min | 13.3 % |
| Dry Hop | Mosaic | 130 g | 3 day(s) | 12.6 % |
| Dry Hop | Sabro | 75 g | 3 day(s) | 15.8 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Idaho 7 | 60 g | 3 day(s) | 13.3 % |
|---------|---------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|---------|------------|
| Coastal Haze | Ale | Liquid | 1400 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | CaCl2 33% | 6 g | Boil | 60 min |
| Water Agent | CaCl2 33% wysładzanie | 4 g | Mash | --- |
| Water Agent | CasO4 | 3 g | Boil | 60 min |
| Water Agent | Kwas fosforowy | 1 g | Mash | --- |
| Water Agent | Kwas fosforowy | 0.7 g | Boil | 60 min |