

7#DOUBLE NEIPA Mosaic, Falcon

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **69 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (47.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (23.8%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (11.9%) | 61 % | 5 |
| Grain | Rice, Flaked | 1.4 kg (16.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 50 g | 5 min | 10 % |
| Aroma (end of boil) | Falconer's Flight | 50 g | 5 min | 10.5 % |
| Whirlpool | Mosaic | 75 g | 20 min | 1 % |
| Whirlpool | Falconer's Flight | 75 g | 20 min | 1 % |
| Dry Hop | Mosaic | 75 g | 5 day(s) | 10 % |
| Dry Hop | Falconer's Flight | 75 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Chmiele dodane na 5min są tak naprawdę na flame out (około 5 min są jeszcze w temp uwalniającej alfa kwasy).
Apr 11, 2023, 9:43 AM