

Działkowa specjalność NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.33 kg (20.3%) | 80.5 % | 4 |
| Grain | Strzegom Pilzneński | 0.73 kg (11.1%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (22.9%) | 79 % | 6 |
| Grain | Viking Wheat Malt | 1.2 kg (18.3%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.6 kg (9.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (9.1%) | 85 % | 3 |
| Adjunct | Briess - Rye Flakes | 0.6 kg (9.1%) | 71 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Whirlpool | Galaxy | 30 g | 30 min | 15 % |
| Whirlpool | Mosaic | 20 g | 30 min | 10 % |
| Boil | Galaxy | 5 g | 60 min | 15 % |
| Dry Hop | Galaxy | 30 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 30 g | 1 day(s) | 12 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 60 g | 2 day(s) | 10 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 200 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|--------|
| Other | łuska ryżowa | 100 g | Mash | 75 min |
| Water Agent | kwask mlekowy | 8 g | Mash | 50 min |