

# Kurde faja - Mate Pai Mu Tan NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%)  | 83 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Mosaic   | 30 g   | 65 min   | 13.2 %     |
| Aroma (end of boil) | Citra    | 10 g   | 15 min   | 12.1 %     |
| Dry Hop             | Citra    | 20 g   | 5 day(s) | 12.1 %     |
| Na burzliwą.        |          |        |          |            |
| Dry Hop             | Amarillo | 30 g   | 5 day(s) | 7.7 %      |
| Dry Hop             | Equinox  | 30 g   | 3 day(s) | 13.6 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | ---        |

Należy wykonać starter!

## Extras

| Type | Name                | Amount | Use for   | Time     |
|------|---------------------|--------|-----------|----------|
| Herb | Pai Mu Tan          | 50 g   | Secondary | 0 day(s) |
| Herb | Yerba Mate Pajarito | 20 g   | Secondary | 0 day(s) |

## Notes

- Burzliwa: ~5 dni  
Cicha: ~7 dni  
Refermentacja: 140 g glukozy na 20 l.

Herbata sucha i Yerba (fusy) zaparzona przez 15 min na 10 h przed rozlewem.  
*Aug 21, 2019, 3:27 AM*