

# Lecim na Szczecin SNEIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (70.2%)	80 %	5
Grain	Pszeniczny	0.7 kg (14.9%)	85 %	4
Grain	Płatki owsiane	0.7 kg (14.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	13.7 %
Whirlpool	Mosaic	35 g	15 min	11.8 %
Whirlpool	Rakau (NZ)	20 g	20 min	10.4 %
Whirlpool	Azacca	30 g	0 min	14 %
Dry Hop	Citra	25 g	5 day(s)	13.7 %
Dry Hop	Azacca	25 g	5 day(s)	14 %
Dry Hop	Rakau (NZ)	80 g	4 day(s)	9.5 %
Dry Hop	Azacca	45 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	200 ml	Yeast Bay