

Multigrain NEPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (30.6%) | 80 % | 4 |
| Grain | Żytni | 1 kg (20.4%) | 85 % | 8 |
| Grain | Rye, Flaked | 0.8 kg (16.3%) | 78.3 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (16.3%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.8 kg (16.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Whirlpool | Columbus/Tomahawk/Zeus | 50 g | 20 min | 15.5 % |
| Whirlpool | Chinook | 50 g | 20 min | 13 % |
| Dry Hop | Eureka! | 20 g | 6 day(s) | 18 % |
| Dry Hop | Sorachi Ace | 100 g | 6 day(s) | 10 % |
| Dry Hop | Chinook | 50 g | 6 day(s) | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|--------|
| Water Agent | Pozywa dla drozdzy | 3 g | Boil | 2 min |
| Spice | Kolendra indyjska | 20 g | Boil | 10 min |