

# 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 |