

Nantucket (NEIPA) V2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **9**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

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

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 1.2 kg (31.6%) | 80 % | 8 |
| Grain | Strzegom Pszeniczny | 1 kg (26.3%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (13.2%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 0.5 kg (13.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 85 % | 3 |
| Grain | Płatki ryżowe | 0.2 kg (5.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| First Wort | Mosaic | 5 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Nelson Sauvin | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |