

Nantucket (NEIPA)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

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

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.3 kg (58.9%)	80 %	8
Grain	Strzegom Pszeniczny	1.5 kg (20.5%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (6.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Płatki żytnie	0.5 kg (6.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ahtanum	5 g	60 min	5 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Ahtanum	75 g	3 day(s)	5 %
Dodać w pierwszym dniu burzliwej				
Dry Hop	Citra	100 g	3 day(s)	12 %
Krótka cicha dwa dni				
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	1000 ml	FM
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Notes

- <http://blog.homebrewing.pl/new-england-ipavermont-ipa/>
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