

NEIPA (04.2020)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (51.3%)	81 %	4
Grain	Pszeniczny	1 kg (25.6%)	85 %	4
Grain	Oats, Flaked	0.4 kg (10.3%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (12.8%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Whirlpool	Citra	100 g	0 min	12 %
Dry Hop	Mosaic	100 g	1 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	1000 ml	---

Notes

- Modyfikacja wody:
do zacierania (16L): 3,2g cacl₂; 0,8g nacl; 4,8ml lactic acid;
do wyśładzania (5l): 1g cacl₂; 0,3g nacl; 1,4ml lactic acid;
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