

NEIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (70.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (14%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Whirlpool | Huell Melon | 50 g | 20 min | 8.2 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 13.6 % |
| Dry Hop | Nelson Sauvign | 50 g | 2 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|---------|------------|
| HAZY DAZE II | Ale | Liquid | 1000 ml | White Labs |

Notes

- Pół warki nienachmielona na zimno, natomiast 10l około 10g/l hoprate
Feb 17, 2020, 11:16 PM