

NEIPA 11/2018

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (55.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16.4%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.2%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 1 kg (16.4%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (3.3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Equinox | 5 g | 60 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 60 g | 5 min | 10 % |
| Dry Hop | Equinox | 75 g | 9 day(s) | 13.1 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 45 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 1. Wsypać płatki do 4l ciepłej wody i powoli podnieść temperaturę do 100°C, ciągle mieszając. Następnie dolać około 11l ciepłej wody i podgrzać całość do temperatury 70°C. Wsypać wszystkie ześrutowane słody ciągle mieszając.
pH ok. 5,5
 - 2. Equinox 5g na brzeczke przednią
 - 3. Mosaic 60g na koniec gotowania
 - 4. Equinox 75g w pierwszym dniu burzliwej
 - 5. Citra 80g na cichą - 5 dni
 - 6. Amarillo na cichą - 3 dni
 - 7. Butelkowanie po 5 dniach cichej
- Nov 4, 2018, 10:46 AM*