

NEIPA #3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Premium Pilsner Malt	4 kg (63.5%)	81 %	3
Grain	Płatki jęczmienne	0.7 kg (11.1%)	85 %	3
Grain	Płatki owsiane	0.7 kg (11.1%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (11.1%)	85 %	3
Sugar	Laktoza	0.2 kg (3.2%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Willamette	30 g	40 min	5 %
Whirlpool	Mosaic	30 g	40 min	10 %
Whirlpool	Simcoe	30 g	40 min	13.2 %
whirlpool przy 80C				
Dry Hop	Ekuanot	30 g	3 day(s)	13 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Cashmere	30 g	3 day(s)	12 %
po 3 dniach dodaje pierwszą część chmieli na 3 dni				
Dry Hop	Ekuanot	30 g	3 day(s)	13 %

Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Cashmere	30 g	3 day(s)	5 %
-po kolejnych 3 dniach dodaje 2 część chmieli na kolejne 4 dni				

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Brown Sugar, Dark	0.2 g	Boil	60 min