

NEIPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **39**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (61.2%) | 82 % | 4 |
| Grain | Pszeniczny | 0.6 kg (12.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.6 kg (12.2%) | 78 % | 4 |
| Grain | Abbey Castle | 0.2 kg (4.1%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.3 kg (6.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (4.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 20 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 20 min | 10 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |
| Dry Hop | Palisade | 50 g | 5 day(s) | 7.5 % |
| Dry Hop | Mosaic | 35 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Dr Rudi | 50 g | 3 day(s) | 11.8 % |
|---------|---------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- 1 dawka citry na zimno dodana po ok. 4 dniach fermentacji burzliwej. 40 gram

Burzliwa 1 tydzień - 19c

Cicha 2 tygodnie - 12-15c

Jan 11, 2017, 1:00 PM