

NEIPA fermentowana w kegu

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (67.6%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1.2 kg (16.2%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 60 % | 3 |
| Grain | Pszeniczny | 0.8 kg (10.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11.5 % |
| Boil | Zombie | 200 g | 1 min | 10 % |
| Boil | Chinook | 100 g | 1 min | 13 % |
| Dry Hop | Sorachi 100g/Sabro 50g/Nelson Sauvín 50g | 200 g | 2 day(s) | 10 % |