

NEIPA Karol Juros

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.7 kg (61.4%)	80.5 %	3
Grain	Steinbach Pszeniczny	0.6 kg (13.6%)	85 %	4
Grain	Viking Malt - słód owsiany	0.5 kg (11.4%)	30 %	4
Grain	Płatki pszeniczne	0.3 kg (6.8%)	60 %	3
Grain	Płatki owsiane	0.3 kg (6.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	30 min	13 %
Whirlpool	Amarillo	25 g	30 min	9.5 %
Whirlpool	Motueka	25 g	30 min	7 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %
Dry Hop	Motueka	50 g	2 day(s)	7 %
Dry Hop	Cascade	25 g	2 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1318 London Ale III	Ale	Liquid	100 ml	Wyeast Labs
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Notes

- Woda RO modyfikowana pod NEIPA

zacieranie 16L
chlorek wapnia 3.2 gr
gips 1.6 gr

wyśładzanie 6L
chlorek wapnia 3,9
gips 2

Do gotowania dorzucić (po przeliczeniu do objętości)
Epsom - 1.7g/10L
NaCl - 0.6g/10L

dla tej warki chinook zastępuję Magnum
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