

NEIPA na Hornidalach v2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (42.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (15.4%)	80 %	5
Grain	Pszeniczny	3 kg (23.1%)	85 %	4
Grain	Płatki owsiane	1.5 kg (11.5%)	85 %	3
Grain	Płatki pszeniczne	1 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.9 %
Whirlpool	Citra	25 g	25 min	12 %
Whirlpool	Amarillo	50 g	25 min	9 %
Whirlpool	Centennial	50 g	25 min	10.5 %
Dry Hop	Cascade	70 g	3 day(s)	5.5 %
Dry Hop	Hallertau Blanc	150 g	2 day(s)	8.8 %
Boil	Cascade	30 g	25 min	8.1 %

Extras

Type	Name	Amount	Use for	Time
Other	Kwas Askorbinowy	7.27 g	Bottling	---