

# NEIPA RapTom

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (44.8%)	81 %	4
Grain	Viking Pale Ale malt	1.2 kg (17.9%)	80 %	5
Grain	Pszeniczny	2 kg (29.9%)	85 %	4
Grain	Simpsons - Golden Naked Oats	0.5 kg (7.5%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	4 min	12.8 %
Aroma (end of boil)	Amarillo	40 g	4 min	8.4 %
Aroma (end of boil)	Chinook	50 g	4 min	12.1 %
Dry Hop	Amarillo	20 g	3 day(s)	8.4 %
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min
Other	Fermanits SpringFerm BR-2	2 g	Boil	10 min
Other	kwask askorbinowy	4 g	Bottling	---

## Notes

- chemlu po wyłączeniu palnika na hop stand w 1 min (4 min w temperaturze izomeryzacji alfa-kwasów 100°C ->80°C)  
Na 30 min zatrzymane chłodzenie w 73°C, spadek temperatury do 70°C  
  
Fermentacja burzliwa 2 dni w 18°C, 2 dni 19°C => 20°C, 1 dzień 21°C => 22°C, 26 dni w 23-24°C  
*Nov 14, 2021, 9:39 PM*