

NEIPA - Twojbrowar

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | pale ale | 3 kg (54.5%) | 80 % | 5 |
| Grain | Pilzneński | 1.5 kg (27.3%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|-----------|------------|
| Boil | Mosaic | 40 g | 5 min | 10 % |
| Whirlpool | Centennial | 40 g | 15 min | 10.5 % |
| Whirlpool | Cascade | 50 g | 15 min | 6 % |
| Dry Hop | Bravo | 35 g | 4 day(s) | 15.5 % |
| Dry Hop | Eureka! | 60 g | 4 day(s) | 18 % |
| Dry Hop | Ekuanot | 40 g | 20 day(s) | 10 % |
| Dry Hop | Enigma (AUS) | 40 g | 7 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| WLP067 Coastal Haze Ale Yeast Blend | Ale | Liquid | 300 ml | White Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |
| Water Agent | Chlorek Wapnia | 5 g | Mash | 70 min |
| Water Agent | Gips Piwowarski | 5 g | Mash | 70 min |

Notes

- Whirlfloc dodaję pomimo tego, że piwo ma być mętne. Z lektur blogów wynika, że zmętnienie ma pochodzić od chmielu, a nie z białka z zasypu.
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