

NEIPA WLP077

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (70.3%)	82 %	4
Grain	Platki owsiane	1.5 kg (23.4%)	60 %	3
Grain	Bestmalz - Chit Malt	0.4 kg (6.3%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus/Tomahawk/Zeus PK	54 g	15 min	15.2 %
Dry Hop	Citra HB	100 g	3 day(s)	13 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	riwaka	50 g	3 day(s)	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp077 - tropicale yeast	Ale	Slant	150 ml	---

Notes

- Woda RO

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

zacieranie 23L - chlorek wapnia 4.6, gips 2.3 gr
wylądanie 6L - chlorek 3.8, gips 1.9

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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