

# Polish NEIPA #4 - Browar na Wyżynie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **6**
- SRM **5.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4.8 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Castle Malting	4 kg (70.2%)	80 %	9
Grain	pszeniczny Castle Malting	0.5 kg (8.8%)	83 %	5
Grain	płatki owsiane pełnoziarniste błyskawiczne	0.4 kg (7%)	70 %	3
Grain	płatki pszenne pełnoziarniste błyskawiczne	0.4 kg (7%)	70 %	3
Grain	płatki żytnie pełnoziarniste błyskawiczne	0.4 kg (7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zombie (Polishhops) - granulát	5 g	100 min	9.5 %
Whirlpool	Zombie (Polishhops) - granulát	105 g	0 min	9.5 %
Whirlpool	Amora Preta (Polishhops)	110 g	0 min	9.9 %

Dry Hop	Zombie (Polishhops) - granulát	90 g	3 day(s)	9.5 %
Dry Hop	Amora Preta (Polishhops)	90 g	3 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia	2 g	Mash	60 min
Water Agent	chlerek wapnia	5 g	Mash	60 min
Water Agent	kwás fosforowy zacier	2.5 g	Mash	60 min
Other	chlerek cynku	2 g	Boil	0 min

## Notes

- Whirlpool < 79C  
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