

# Polish Session DDH NEIPA #1 - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | pale ale Bestmaltz      | 3 kg (57.1%)   | 80.5 % | 6   |
| Grain | pszeniczny Viking Malt  | 1 kg (19%)     | 82 %   | 5   |
| Grain | dekstrynowy Viking Malt | 0.25 kg (4.8%) | 79 %   | 16  |
| Grain | płatki owsiane          | 0.5 kg (9.5%)  | 70 %   | 3   |
| Grain | płatki pszenne          | 0.5 kg (9.5%)  | 70 %   | 3   |

## Hops

| Use for    | Name                             | Amount | Time   | Alpha acid |
|------------|----------------------------------|--------|--------|------------|
| First Wort | Zombie (Polishhops) - granulát   | 5 g    | 80 min | 9.5 %      |
| Boil       | Izabella (Polishhops) - granulát | 10 g   | 20 min | 6 %        |
| Boil       | Pałacowy (Polishhops) - granulát | 10 g   | 20 min | 8.5 %      |
| Boil       | Zombie (Polishhops) - granulát   | 10 g   | 20 min | 9.5 %      |
| Boil       | Zula (Polishhops) - granulát     | 10 g   | 20 min | 11 %       |

|           |                                  |      |          |       |
|-----------|----------------------------------|------|----------|-------|
| Whirlpool | Izabella (Polishhops) - granulát | 40 g | 0 min    | 6 %   |
| Whirlpool | Pałacowy (Polishhops) - granulát | 40 g | 0 min    | 8.5 % |
| Whirlpool | Zombie (Polishhops) - granulát   | 30 g | 0 min    | 9.5 % |
| Whirlpool | Zula (Polishhops) - granulát     | 40 g | 0 min    | 11 %  |
| Dry Hop   | Izabella (Polishhops) - granulát | 50 g | 3 day(s) | 6 %   |
| Dry Hop   | Pałacowy (Polishhops) - granulát | 50 g | 3 day(s) | 8.5 % |
| Dry Hop   | Zula (Polishhops) - granulát     | 50 g | 3 day(s) | 11 %  |
| Dry Hop   | Zombie (Polishhops) - granulát   | 50 g | 3 day(s) | 9.5 % |

## Yeasts

| Name                               | Type | Form   | Amount | Laboratory |
|------------------------------------|------|--------|--------|------------|
| FM55 Zielone wzgórze (2 pokolenie) | Ale  | Liquid | 11 ml  | FM         |

## Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|---|--------|---------|--------|
| Water Agent | Siarczan wapnia                               | 1 g    | Mash    | 60 min |
| Water Agent | Chlorek wapnia                                | 6 g    | Mash    | 60 min |
| Water Agent | Kwas fosforowy 75% (zacieranie i wysładzanie) | 3 g    | Mash    | 60 min |

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=38PRXJ0>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
58.4 0.0 131.0 109.4 44.4 0.124

SO42-/Cl- ratio: 0.4 Very Malty  
Nov 30, 2018, 9:53 PM