

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
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