

# Ses NEIPA 8 blg CTZ/galaxy/cascade/chinook

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **11.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **11.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (58.8%)	82 %	4
Grain	Viking Munich Malt	0.1 kg (5.9%)	78 %	18
Grain	Viking Vienna Malt	0.1 kg (5.9%)	79 %	7
Grain	Viking Wheat Malt	0.1 kg (5.9%)	83 %	5
Adjunct	Barley, Flaked	0.1 kg (5.9%)	70 %	5
Adjunct	Weat flaked	0.1 kg (5.9%)	70 %	6
Adjunct	Oats, Flaked	0.1 kg (5.9%)	80 %	3
Grain	Rye, Flaked	0.1 kg (5.9%)	78.3 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus US	10 g	5 min	15.5 %
Aroma (end of boil)	Galaxy	10 g	1 min	15.5 %
Aroma (end of boil)	Chinook	20 g	1 min	13 %
Aroma (end of boil)	Cascade PL	20 g	1 min	5.2 %
Dry Hop	Chinook	10 g	0 day(s)	13 %
Dry Hop	Cascade PL	10 g	0 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand BRY-97 American West Coast Ale/Safale US-05	Ale	Slant	200 ml	Danstar/Fermentis

## Notes

- Piwo powstało z wysłodzin resztkowych po warzniu NEIPA 17blg  
*May 17, 2019, 8:41 PM*