

Session NEIPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (60%) | 79 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (10%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.5 kg (10%) | 80 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (10%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Chinook | 30 g | 30 min | 8.5 % |
| Boil | Cascade | 20 g | 15 min | 6.9 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 8.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 100 g | 5 day(s) | 14.7 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 7.8 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|

Notes

- dodatkowo na 78 sC dodaj płatki owsiane błyskawiczne nadadzą jedwabistości
Apr 13, 2019, 11:45 PM