

# WARKA #8 NEIPA eku-Lemo

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **100 C**, Time **3 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **100C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (35.4%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.3 kg (27.1%)	80 %	35
Grain	Viking Pilsner malt	1 kg (20.8%)	82 %	4
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ekuanot	10 g	60 min	14 %
Aroma (end of boil)	ekuanot	20 g	5 min	14 %
Aroma (end of boil)	Lemon drop	20 g	20 min	4.6 %
Whirlpool	Lemon drop	30 g	0 min	4.6 %
Whirlpool	ekuanot	30 g	0 min	14 %
Dry Hop	Lemon drop	150 g	4 day(s)	4.6 %
Dry Hop	ekuanot	140 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgorze	Ale	Liquid	100 ml	Fermentum Mobile