

Żoźna (NEIPA)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (50%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 2 kg (33.3%) | 81 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (8.3%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.5 kg (8.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Chinook | 5 g | 70 min | 13 % |
| Boil | Chinook | 15 g | 20 min | 13 % |
| Boil | Amarillo | 15 g | 10 min | 7.1 % |
| Boil | Amarillo | 15 g | 5 min | 7.1 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 7.1 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Piwo wyszło dobrze.
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