#17 NeIPA_TwBr

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg *(52.4%)*	80 %	5
Grain	Viking Pilsner malt	1.5 kg *(23.8%)*	82 %	4
Grain	Wheat, Flaked	1 kg *(15.9%)*	77 %	4
Grain	Oats, Flaked	0.5 kg *(7.9%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	5 min	10 %
Whirlpool	Centennial	40 g	15 min	10.5 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Ekuanot	40 g	20 day(s)	14 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %
Dry Hop	Summit	50 g	4 day(s)	17 %
Dry Hop	Bravo	35 g	4 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand

Notes

- Woda Primavera 36litry (18,18)_profil z YT
  Gips 1,2 (0,6_0,6)
  CaCl 1,4 (0,7_0,7)
  NaCl 2,2 (1,1_1,1)

  WH 80* 15min

  Ekuanot(24h po rozpoczęciu burzliwej)
  Mar 25, 2022, 8:58 AM