

NEIPA 2021.04

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.3%)	80 %	5
Grain	Oat Malt Castle Malting	0.92 kg (12.7%)	80 %	5
Grain	Płatki owsiane	0.8 kg (11.1%)	60 %	3
Grain	Strzegom Pszeniczny	0.5 kg (6.9%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	90 min	15.7 %
Whirlpool	Amora Preta (Polishhops)	100 g	30 min	9.9 %
Dry Hop	Amora Preta (Polishhops)	100 g	3 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy 75%	5 g	Mash	60 min
Water Agent	chlorek wapnia 33%	10 g	Mash	60 min
Water Agent	Siarczan magnezu	1 g	Mash	60 min

Notes

- Fermentacja burzliwa w 18C. Po 7-9 dniach przelanie na cichą, obniżenie temperatury do 16C, następnie po kolejnych 4 dniach obniżenie do 14C i dodanie chmielu na 3 dni, ostatni dzień CC w 1C.

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