

# NEIPA PKPD 2023

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Heidelberg          | 3 kg (44.1%)   | 80.5 % | 2   |
| Grain | Viking Pilsner malt | 1.6 kg (23.5%) | 82 %   | 4   |
| Grain | Płatki owsiane      | 1 kg (14.7%)   | 60 %   | 3   |
| Grain | Płatki pszeniczne   | 1.2 kg (17.6%) | 60 %   | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Citra         | 50 g   | 15 min   | 14.2 %     |
| Dry Hop   | Citra         | 150 g  | 5 day(s) | 14.2 %     |
| Dry Hop   | Nelson Sauvín | 150 g  | 5 day(s) | 11 %       |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| wlp077 - tropicale yeast | Ale  | Liquid | 100 ml | ---        |

## Notes

- Woda RO modyfikowana:  
zacieranie 25L - chlorek 5, gips 2.5

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

Wysładzanie 6L - chlorek 4, gips 2

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Oct 1, 2023, 8:13 AM*