14 neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(70.4%)*	81 %	4
Grain	Briess - Pale Ale Malt	0.8 kg *(11.3%)*	80 %	7
Grain	Pszeniczny	0.5 kg *(7%)*	85 %	4
Grain	Oats, Flaked	0.4 kg *(5.6%)*	80 %	2
Grain	Rice, Flaked	0.4 kg *(5.6%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	13.1 %
Boil	Summit	20 g	15 min	13.1 %
Boil	Chinook	20 g	15 min	11.7 %
Aroma (end of boil)	Summit	15 g	10 min	17 %
Aroma (end of boil)	Chinook	30 g	10 min	11.7 %
Whirlpool	Centennial	100 g	5 min	10.5 %
Dry Hop	Mandarina Bavaria	50 g	6 day(s)	8.6 %
Dry Hop	Hallertau Blanc	50 g	6 day(s)	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp067	Ale	Slant	200 ml	White Labs

Notes

- 9.1.2021 - zatarte na 16 brix
  10.1.2021 - start fermentACJA
  15.1.21 - zadano na zimno 100 g - mandarin b i hallertau blanc
  Jan 10, 2021, 8:37 PM

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