

Avg. Perfect Northeast IPA (NEIPA)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **70**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **44.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **33.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.7 kg (78.7%)	81 %	4
Grain	Pszeniczny	1 kg (9%)	85 %	4
Grain	Płatki owsiane	1 kg (9%)	60 %	3
Grain	Honey Malt	0.33 kg (3%)	80 %	49
Grain	Acidulated BESTMALZ	0.03 kg (0.3%)	76 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	55 g	10 min	12 %
Boil	Galaxy	55 g	10 min	15 %
Whirlpool	Citra	84 g	15 min	12 %
Whirlpool	Galaxy	84 g	15 min	15 %
Whirlpool	Mosaic	84 g	15 min	10 %
Dry Hop	Citra	55 g	7 day(s)	12 %
Dry Hop	Galaxy	84 g	7 day(s)	15 %
Dry Hop	Mosaic	55 g	7 day(s)	10 %
Dry Hop	Citra	70 g	3 day(s)	12 %

Dry Hop	Galaxy	84 g	3 day(s)	15 %
Dry Hop	Mosaic	55 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia	7 g	Mash	60 min
Water Agent	chlorek sodu	7 g	Mash	60 min

Notes

- Rozcieńczyć do 14.1 BLG

Na podstawie:

<https://www.brewersfriend.com/homebrew/recipe/view/363082/avg-perfect-northeast-ipa-neipa->

Fermentować w 20 st. C

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