NEIPA I NEIPA BlackBerry

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(78.9%)*	80 %	5
Grain	Briess - Wheat Malt, White	0.8 kg *(14%)*	85 %	5
Grain	Oats, Flaked	0.2 kg *(3.5%)*	80 %	2
Grain	Weyermann - Vienna Malt	0.2 kg *(3.5%)*	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Apollo	10 g	60 min	17 %
Whirlpool	Citra	10 g	60 min	12 %
Dry Hop	Citra	30 g	12 day(s)	12 %
Dry Hop	Simcoe	20 g	12 day(s)	13.2 %
Dry Hop	Apollo	20 g	13 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
WIP067	Ale	Liquid	1000 ml	---

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Extras

Type	Name	Amount	Use for	Time
Flavor	BlackBerry	500 g	Secondary	7 day(s)
Flavor	Zest z pomarańczy	100 g	Secondary	7 day(s)
Flavor	Laktosa	150 g	Secondary	7 day(s)

Notes

- Piwo zostanie podzielone na dwa fermentory po 10 l. Do pierwszego pójdzie BlackBerry i laktosa A do drugiego zest z pomarańczy.
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