

Black NEIPA #1 - Browar na Wyżynie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **25.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Bestmatz	4 kg (62%)	80.5 %	6
Grain	pszeniczny ciemny Bestmaltz	1 kg (15.5%)	82 %	18
Grain	karmelowy 300 - Viking Malt	0.15 kg (2.3%)	70 %	300
Grain	karmelowy 600 - Viking Malt	0.05 kg (0.8%)	65 %	600
Grain	płatki owsiane błyskawiczne	0.5 kg (7.8%)	50 %	3
Grain	płatki pszenne	0.5 kg (7.8%)	50 %	1
Grain	prażony ekstra Bestmaltz	0.25 kg (3.9%)	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior (US) - granulát	15 g	80 min	15.1 %
Whirlpool	Galaxy (AUS) - granulát	20 g	15 min	14.5 %

Whirlpool	Waimea (NZ) - granulát	20 g	15 min	5.5 %
Whirlpool	Rakau (NZ) - granulát	20 g	15 min	10.7 %
Whirlpool	Galaxy (AUS) - granulát	20 g	0 min	14.5 %
Whirlpool	Waimea (NZ) - granulát	20 g	0 min	5.5 %
Whirlpool	Rakau (NZ) - granulát	20 g	0 min	10.7 %
Dry Hop	Galaxy (AUS) - granulát	50 g	3 day(s)	14.5 %
Dry Hop	Waimea (NZ) - granulát	50 g	3 day(s)	5.5 %
Dry Hop	Rakau (NZ) - granulát	50 g	3 day(s)	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Galaxy (AUS) - granulát	10 g	Primary	10 day(s)
Other	Waimea (NZ) - granulát	10 g	Primary	10 day(s)
Other	Rakau (NZ) - granulát	10 g	Primary	10 day(s)
Water Agent	sól epsom	2 g	Mash	70 min
Water Agent	sól kuchenna	4 g	Mash	70 min
Water Agent	woda demineralizowana	10000 g	Mash	70 min
Water Agent	kwas fosforowy 75%	7 g	Mash	70 min

Notes

- Ciemne słody dodane do wysładzania

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
98.0 21.0 51.3 82.6 41.2 133.491

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=THX0XRM>
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