

## POLISH NEIPA (05.2020)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **40 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 1.5 kg (50%)   | 81 %  | 4   |
| Grain | Pszeniczny   | 1 kg (33.3%)   | 85 %  | 4   |
| Grain | Oats, Flaked | 0.5 kg (16.7%) | 80 %  | 2   |

### Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Whirlpool | Lubelski  | 50 g   | 0 min    | 12 %       |
| Dry Hop   | EXPf-2/20 | 100 g  | 1 day(s) | 11 %       |

### Yeasts

| Name   | Type | Form   | Amount  | Laboratory |
|--------|------|--------|---------|------------|
| WLP067 | Ale  | Liquid | 1000 ml | ---        |

### Notes

- modyfikacja wody:  
4g  $\text{CaCl}_2$  do zacierania (16L)  
0,8g  $\text{NaCl}$  do zacierania (16L)  
3,8ml kwasu mlekowego
- do wsiadania:  
0,5g  $\text{CaCl}_2$   
0,1g  $\text{NaCl}$

0,6ml kwasu mlekowego  
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