

11#NEIPA Idaho Motueka Nelson

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (52.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (17.5%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (17.5%) | 61 % | 5 |
| Grain | Rice, Flaked | 0.7 kg (12.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Marynka | 30 g | 20 min | 10 % |
| Whirlpool | Idaho 7 | 50 g | 20 min | 1 % |
| Dry Hop | Motueka | 100 g | 5 day(s) | 7 % |
| Dry Hop | Nelson Sauvín | 100 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M66 Hophead Ale | Ale | Dry | 22 g | Mangrove Jack's |

Notes

- 24l wody do zacierania

2 łyżeczki CaCl
0,5 łyżeczki gipsu
kwas fosforowy
Wit C
Apr 14, 2023, 9:53 AM