

#115 Bezalko NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.75 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **69 C**, Time **67 min**
- Temp **72 C**, Time **27 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **67 min** at **69C**
- Keep mash **27 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (59%)	80 %	6
Grain	Płatki owsiane	0.4 kg (13.1%)	85 %	3
Grain	Płatki żytnie	0.4 kg (13.1%)	80 %	3
Grain	Pszeniczny	0.3 kg (9.8%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.15 kg (4.9%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	40 min	10 %
Aroma (end of boil)	Chinook	18 g	15 min	13.7 %
Whirlpool	Galaxy	15 g	2 min	14.2 %
Whirlpool	Simcoe	15 g	2 min	13.7 %
Whirlpool	Citra	25 g	2 min	12.8 %
Dry Hop	Citra	25 g	2 day(s)	12.8 %
Dry Hop	Enigma (AUS)	17.5 g	2 day(s)	16.5 %
Dry Hop	CTZ	17.5 g	2 day(s)	16.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min