

## #12 Neipa2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **34**
- SRM **5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (68.2%)	80 %	4
Grain	Pszeniczny	1 kg (9.1%)	85 %	4
Grain	Słód owsiany	1 kg (9.1%)	61 %	5
Grain	Oats, Flaked	1.5 kg (13.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe	10 g	60 min	12.8 %
Whirlpool	Centennial	50 g	20 min	9.6 %
Whirlpool	Sabro	50 g	20 min	16.2 %
Dry Hop	Simcoe	20 g	3 day(s)	12.8 %
Dry Hop	Mosaic	100 g	3 day(s)	12.3 %
Dry Hop	Centennial	50 g	3 day(s)	9.6 %
Dry Hop	Sabro	50 g	3 day(s)	16.2 %
Dry Hop	Galaxy	100 g	3 day(s)	16.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	400 ml	Wyeast Labs

## Notes

- łyżeczka soli kuchennej  
whirlfloc 1/2 tabletki  
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