

#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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