

#13 NEIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (18.2%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Equinox | 25 g | 60 min | 13.1 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Whirlpool | Mosaic | 60 g | 0 min | 10 % |
| Dry Hop | Equinox | 75 g | 6 day(s) | 13.1 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 40 g | 4 day(s) | 10 % |

Notes

- 75g ekuanot na burzliwą!
Jun 7, 2018, 3:31 PM