

#26 TRIPLE NEIPA V7

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **47**
- SRM **6.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilznieński | 8.5 kg (65.6%) | 80 % | 3.5 |
| Grain | Simpsons - Słód owsiany | 1 kg (7.7%) | 65 % | 5 |
| Grain | Weyermann - Słód pszeniczny | 1 kg (7.7%) | 80 % | 5 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (3.9%) | 72 % | 18 |
| Grain | Bestmalz - Chit | 1 kg (7.7%) | 80 % | 3 |
| Sugar | Corn Sugar (Dextrose) | 0.8 kg (6.2%) | 100 % | 0 |
| Dodane do gotowania. | | | | |
| Sugar | Maltodekstryna | 0.15 kg (1.2%) | 100 % | 0 |
| Dodane do gotowania. | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Lupomax Mosaic 2019 | 15 g | 15 min | 17.5 % |

| | | | | |
|-----------|---------------------|-------|-----------|--------|
| Whirlpool | Lupomax Mosaic 2019 | 62 g | 20 min | 17.5 % |
| Whirlpool | Nelson Sauvignon | 50 g | 20 min | 10.1 % |
| Whirlpool | Citra 2019 | 50 g | 20 min | 12.9 % |
| Dry Hop | Lupomax Mosaic 2019 | 50 g | 10 day(s) | 17.5 % |
| Dry Hop | Lupomax Mosaic 2019 | 100 g | 4 day(s) | 17.5 % |
| Dry Hop | Galaxy 2020 | 100 g | 4 day(s) | 16.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| WLP067 Coastal Haze Ale | Ale | Slant | 400 ml | White Labs |
| Świeża gęstwa (maksymalnie tygodniowa). | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---|--------------------|--------|----------|--------|
| Other | Kwas L-askrobinowy | 6 g | Bottling | --- |
| 1.38g/5l=5.5g/20l | | | | |
| Other | Łuska ryżowa | 500 g | Mash | 90 min |
| Wymoczone przez 1.5h i dodane na sam koniec filtracji | | | | |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=W0QBQDX>
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