

#30 NEIPA 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **8**
- SRM **4.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (60.2%)	81 %	4
Grain	Płatki owsiane	1 kg (12%)	85 %	3
Grain	Płatki pszeniczne	2 kg (24.1%)	85 %	3
Grain	Cookie Viking	0.3 kg (3.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
poniższe na na flameout i hop stand (razem 110g): wyłączyć palnik -> wrzucić po 10g na 15 min -> schłodzić do 80C -> wrzucić po 25g -> dużo mieszać / przykrywać gar dla trzymania temperatury (20-30 min)				
Boil	Citra	35 g	0 min	12 %
Boil	Simcoe	35 g	0 min	13.2 %
Boil	Equinox	35 g	0 min	13.1 %
poniższe na burzliwą na 8-9 dni (razem 50g)				
Dry Hop	Citra	17 g	8 day(s)	12 %
Dry Hop	Simcoe	17 g	8 day(s)	13.2 %

Dry Hop	Equinox	17 g	8 day(s)	13.1 %
poniższe na cichą na 3 dni (razem 140g)				
Dry Hop	Citra	47 g	---	12 %
Dry Hop	Simcoe	47 g	---	13.2 %
Dry Hop	Equinox	47 g	---	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
London Fog WhiteLabs	Ale	Liquid	150 ml	---
us-05	Ale	Dry	11 g	---

Notes

- 8,3 kg zasypu
310g chmielu
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