

DDH NEIPA kuźnia 2.0

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **5**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński | 2.5 kg (61%) | 80 % | 4 |
| Grain | Pszeniczny | 0.8 kg (19.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (12.2%) | 80 % | 2 |
| Grain | Rye Malt | 0.3 kg (7.3%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Simcoe | 100 g | 1 min | 15 % |
| Dry Hop | Vic Secret | 50 g | 4 day(s) | 16.3 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy daze | Ale | Slant | 100 ml | Fermentis |

Notes

- Woda - oaza zmodyfikowana
Calcium (ppm)Magnesium (ppm)Sodium (ppm)Sulfate (ppm)Chloride (ppm)Bicarbonate (ppm)
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Wyszło 17 brix
20.01 100g vic secret na cicha
Jan 7, 2019, 9:29 PM