

# Ebbegarden NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 6 kg (65.2%) | 80 %  | 4   |
| Grain | Oats, Flaked         | 1.2 kg (13%) | 80 %  | 2   |
| Grain | Weyermann - Carapils | 1 kg (10.9%) | 78 %  | 4   |
| Grain | Wheat, Flaked        | 1 kg (10.9%) | 77 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 30 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic | 30 g   | 20 min   | 10 %       |
| Whirlpool | Azacca | 30 g   | 20 min   | 12 %       |
| Whirlpool | Idaho7 | 40 g   | 20 min   | 10 %       |
| Dry Hop   | Citra  | 70 g   | 3 day(s) | 12 %       |
| Dry Hop   | Mosaic | 70 g   | 3 day(s) | 10 %       |
| Dry Hop   | Azacca | 70 g   | 3 day(s) | 14 %       |
| Dry Hop   | Idaho7 | 60 g   | 3 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |     |       |       |                     |
|------------------|-----|-------|-------|---------------------|
| Ebbegarden Kveik | Ale | Slant | 70 ml | Norwegian Farmhouse |
|------------------|-----|-------|-------|---------------------|

### Extras

| Type        | Name                        | Amount | Use for | Time   |
|-------------|-----------------------------|--------|---------|--------|
| Water Agent | Pozywka dla drozdzy         | 3 g    | Boil    | 2 min  |
| Water Agent | Kwas mlekowy do wysladzania | 4 g    | Mash    | 60 min |