

Na dobry SEN NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- 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 **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (61.7%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.8 kg (9.9%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (4.9%) | 70 % | 4 |
| Grain | Wheat, Flaked | 0.4 kg (4.9%) | 77 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (18.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------|---------------|--------|--------|------------|
| Boil | Sabro | 15 g | 15 min | 15 % |
| Boil | Enigma (AUS) | 15 g | 15 min | 16.5 % |
| Boil | Nelson Sauvín | 15 g | 15 min | 11 % |
| Boil | Sabro | 15 g | 5 min | 15 % |
| Boil | Enigma (AUS) | 15 g | 5 min | 16.5 % |
| Boil | Nelson Sauvín | 15 g | 5 min | 11 % |
| Whirlpool | Sabro | 20 g | 0 min | 15 % |
| 80 st 15 min | | | | |
| Whirlpool | Enigma (AUS) | 20 g | 0 min | 16.5 % |
| 80 st 15 min | | | | |

| | | | | |
|--------------|------------------|------|----------|--------|
| Whirlpool | Nelson Sauvignon | 20 g | 0 min | 11 % |
| 80 st 15 min | | | | |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |
| Dry Hop | Enigma (AUS) | 50 g | 3 day(s) | 17.2 % |
| Dry Hop | Nelson Sauvignon | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1056 American Ale | Ale | Slant | 150 ml | Wyeast Labs |