

# NEIPA #1 - Browar na Wyżnie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3 kg (54.5%)	79 %	8
Grain	monachijski typ II Viking Malt	1 kg (18.2%)	79 %	25
Grain	pszeniczny Viking Malt	0.4 kg (7.3%)	81 %	5
Grain	płatki owsiane	0.4 kg (7.3%)	75 %	3
Grain	płatki pszenne	0.4 kg (7.3%)	75 %	1
Sugar	Cukier	0.3 kg (5.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (USA) - granulát	20 g	45 min	14.5 %
Boil	Palisade (USA) - granulát	20 g	25 min	7.6 %
Aroma (end of boil)	Palisade (USA) - granulát	20 g	7 min	7.6 %
Aroma (end of boil)	Crystal (USA) - granulát	25 g	7 min	4.9 %
Whirlpool	Palisade (USA) - granulát	10 g	0 min	7.6 %

Whirlpool	Crystal (USA) - granulat	25 g	0 min	4.9 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa West Coast	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Cukier	300 g	Boil	5 min