

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) - granulat | 20 g | 45 min | 14.5 % |
| Boil | Palisade (USA) - granulat | 20 g | 25 min | 7.6 % |
| Aroma (end of boil) | Palisade (USA) - granulat | 20 g | 7 min | 7.6 % |
| Aroma (end of boil) | Crystal (USA) - granulat | 25 g | 7 min | 4.9 % |
| Whirlpool | Palisade (USA) - granulat | 10 g | 0 min | 7.6 % |

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

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 |