

NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (68.2%)	82 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.6%)	61 %	5
Grain	Pszeniczny	0.8 kg (12.1%)	83 %	4
Grain	Płatki pszeniczne	0.4 kg (6.1%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	50 g	20 min	15 %
Whirlpool	Talus	50 g	20 min	7.5 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Talus	50 g	2 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1318 London Ale III	Ale	Liquid	200 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min
Water Agent	Chlorek wapnia	5 g	Mash	60 min
Water Agent	Sól kuchenna	2 g	Mash	60 min

Notes

- Galaxy na biotransformacje.
Profil wody słodowej: Ca-65.1/Mg-4/Na-22.7/Cl-109.9/SO4-43.6/HCO3-41/
Kwas mlekowy do korekcji pH zacieru o brzezki nastawnej. pH na wybiciu około 5.1
Sep 2, 2022, 8:26 PM