

NEIPA #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (67.1%)	81 %	4
Grain	Płatki owsiane	0.8 kg (17.3%)	85 %	3
Grain	Weyermann - Carapils	0.18 kg (3.9%)	78 %	4
Grain	Abbey Malt Weyermann	0.18 kg (3.9%)	75 %	45
Grain	Pszeniczny	0.18 kg (3.9%)	85 %	4
Grain	Płatki pszeniczne	0.18 kg (3.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	60 min	12 %
Aroma (end of boil)	Citra	32 g	5 min	13.5 %
Aroma (end of boil)	Cascade	28 g	5 min	6 %
Aroma (end of boil)	Mosaic	40 g	5 min	12 %
Whirlpool	Mosaic	62 g	0 min	12 %
Dry Hop	Enigma (AUS)	60 g	4 day(s)	17.2 %
Dry Hop	XJA/436	30 g	4 day(s)	15.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55	Ale	Liquid	80 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	10 min

Notes

- dać troszku kwasu mlekowego do zacierania i wysładzania
może wyrpuł więcej
chmienie do poprawy
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