

Neipa

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **43**
- SRM **4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (51.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (12.9%)	78 %	4
Grain	Maris Otter Crisp	0.5 kg (12.9%)	83 %	6
Grain	Weyermann - Carared	0.17 kg (4.4%)	75 %	45
Grain	BESTMALZ - Bestt Pale Ale	0.7 kg (18.1%)	80.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	10 min	12.6 %
Whirlpool	Mosaic	50 g	10 min	11.8 %
Whirlpool	Ekuanot	50 g	10 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Nottingham lallamand 2 pokolenie	Ale	Slant	100 ml	Lipowa
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Extras

Type	Name	Amount	Use for	Time
Fining	Algi pół tabletki	5 g	Boil	60 min

Notes

- Palony, wytrawny, gorzki , sesyjny
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