

## NEIPA 5

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	4
Grain	Płatki owsiane	1 kg (13.3%)	70 %	3
Grain	Weyermann - Carapils	0.5 kg (6.7%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	X13459 (USA)	15 g	5 min	6.2 %
Boil	Azacca (USA)	15 g	5 min	13.2 %
Boil	El Dorado (USA)	15 g	5 min	11.1 %
Whirlpool	X13459 (USA)	35 g	20 min	6.2 %
Whirlpool	Azacca (USA)	35 g	20 min	13.2 %
Whirlpool	El Dorado (USA)	35 g	20 min	11.1 %
Dry Hop	X13459 (USA)	50 g	4 day(s)	6.2 %
Dry Hop	Azacca (USA)	50 g	4 day(s)	13.2 %
Dry Hop	El Dorado (USA)	50 g	4 day(s)	11.1 %

Chmiel na zimno pierwsza dawka-75g w czasie burzliwej po ok 3 dniach od zadania drożdzy,4 dni w temp.ok. 20\*C,wyciągnąć.Druga dawka na cichej 75g -2 dni w 20\*C I 2 dni CC.

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	1600 ml	White Labs
starter 10blg				

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-100  
Mg-5  
Na-15  
Cl-150  
S04-75  
HCO3-25  
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