

# NEIPA DDH ala Szosa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **58**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (54.3%)	81 %	4
Grain	Pszeniczny	2 kg (21.7%)	85 %	4
Grain	Płatki pszeniczne	1 kg (10.9%)	60 %	3
Grain	Płatki owsiane	1.2 kg (13%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	5 min	12 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Whirlpool	Citra	40 g	30 min	12 %
Whirlpool	Simcoe	40 g	30 min	13.2 %
Whirlpool	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Columbus/Tomahawk/Zeus	40 g	2 day(s)	15.5 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	350 ml	Fermentis