

# NEIPA experiment z płatkami żytnimi

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.5 kg (22.1%)	80 %	5
Grain	Pszeniczny jasny	1.5 kg (22.1%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (7.4%)	85 %	3
Grain	Płatki żytnie	0.5 kg (7.4%)	85 %	3
Grain	Pilzneński	1.3 kg (19.1%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.4%)	78 %	4
Grain	Płatki owsiane	1 kg (14.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	60 min	14 %
Aroma (end of boil)	Mosaic	60 g	1 min	10.5 %
Dry Hop	Equinox	40 g	3 day(s)	14 %
Na burzliwą 24h po rozpoczęciu				
Dry Hop	Eureka!	50 g	3 day(s)	14.9 %
Na burzliwą 24h po rozpoczęciu				

Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	60 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London Fog	Ale	Slant	100 ml	---