

# NEIPA na VERMONTACH

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **38**
- SRM **4.7**
- 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 **75 min**
- Evaporation rate **22 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69.4%)	81 %	4
Grain	Simpsons - Golden Promise	1.3 kg (18.1%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	43 g	75 min	9.5 %
Boil	Amarillo	43 g	0 min	9.5 %
Whirlpool	Citra	28 g	0 min	12 %
Whirlpool	Galaxy	28 g	0 min	15 %
Whirlpool	Mosaic	28 g	0 min	10 %
Dry Hop	Citra	85 g	7 day(s)	12 %
Dry Hop	Galaxy	43 g	7 day(s)	15 %
Dry Hop	Mosaic	43 g	7 day(s)	10 %

## Notes

- Hop stand - od 82oC, przez 20 minut, potem schłodzić do 18oC. Chmiele na zimno podzielić na 3 porcje. Pierwsza po 2 dniach fermentacji. Druga na koniec fermentacji. Trzecia - 3 dni po końcu fermentacji. Każda

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

porcja na 3 dni i usunąć.  
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