

NEIPA Phantasm

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (75%) | 82 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (25%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Whirlpool | Citra Swiat Słodu | 60 g | 15 min | 14.2 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 13.2 % |
| Dry Hop | El Dorado | 100 g | 3 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| wlp077 - tropicale | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | phantasm | 100 g | Boil | 15 min |

Notes

- Woda Kran RO
- zacieranie RO 18 + 4 kran = 22 L - kwas mlekowy 3ml, chlorek wapnia 3ml

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

- wysładzanie 6 RO + 2.5 kran = 8.5 L - kwas mlekowy 2ml, chlorek wapnia 4 ml

Phantasm wrzucony na whirlpool 80 stopni na 15 min

Oct 31, 2023, 8:04 AM