

# NEIPA RapTom

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński                   | 3 kg (44.8%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt         | 1.2 kg (17.9%) | 80 %  | 5   |
| Grain | Pszeniczny                   | 2 kg (29.9%)   | 85 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (7.5%)  | 73 %  | 20  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Mosaic   | 50 g   | 4 min    | 12.8 %     |
| Aroma (end of boil) | Amarillo | 40 g   | 4 min    | 8.4 %      |
| Aroma (end of boil) | Chinook  | 50 g   | 4 min    | 12.1 %     |
| Dry Hop             | Amarillo | 20 g   | 3 day(s) | 8.4 %      |
| Dry Hop             | Mosaic   | 50 g   | 3 day(s) | 12.8 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 120 ml | ---        |

## Extras

| Type        | Name                         | Amount | Use for  | Time   |
|-------------|------------------------------|--------|----------|--------|
| Water Agent | Gips                         | 4 g    | Mash     | 60 min |
| Other       | Fermanits<br>SpringFerm BR-2 | 2 g    | Boil     | 10 min |
| Other       | kwask askorbinowy            | 4 g    | Bottling | ---    |

## Notes

- chemlu po wyłączeniu palnika na hop stand w 1 min (4 min w temperaturze izomeryzacji alfa-kwasów 100°C ->80°C)  
Na 30 min zatrzymane chłodzenie w 73°C, spadek temperatury do 70°C  
  
Fermentacja burzliwa 2 dni w 18°C, 2 dni 19°C => 20°C, 1 dzień 21°C => 22°C, 26 dni w 23-24°C  
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