

NEIPA Styczeń

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (58.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (29.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (11.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 50 min | 11 % |
| Whirlpool | lunga | 14 g | 2 min | 11 % |
| Whirlpool | Bravo | 10 g | 2 min | 15.5 % |
| Whirlpool | Citra | 15 g | 2 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Mangrove M66 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------|-------|------|--------|
| Flavor | mały słoik pigwowca | 120 g | Boil | 50 min |
|--------|---------------------|-------|------|--------|

Notes

- 4g gipsu, czeste mieszanie 5,58h
Jan 31, 2022, 6:27 PM