

NEIPA Zielone Wzgorza Test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **2 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **2 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Pale Ale Best | 4 kg (80%) | 80 % | 6 |
| Grain | Weizenmalz Best | 0.5 kg (10%) | 82 % | 4 |
| Grain | Oats, Flaked | 0.25 kg (5%) | 80 % | 2 |
| Grain | Weizenflocken | 0.25 kg (5%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Simcoe | 5 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 11.6 % |
| Aroma (end of boil) | Mosaic | 5 g | 5 min | 11.5 % |
| Aroma (end of boil) | El Dorado | 5 g | 5 min | 11 % |
| Whirlpool | Citra | 20 g | 15 min | 11.6 % |
| Whirlpool | Simcoe | 20 g | 15 min | 14.5 % |
| Whirlpool | El Dorado | 20 g | 15 min | 11 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 11.6 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 14.5 % |

| | | | | |
|---------|-----------|------|----------|------|
| Dry Hop | El Dorado | 20 g | 3 day(s) | 11 % |
|---------|-----------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| wyeast 1318 | Ale | Slant | 200 ml | FM |

Notes

- Ca 94 ppm
Mg 8 ppm
Na 0 ppm
Cl 149 ppm
SO4 59 ppm
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