

# neipasortland 11,11

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.8 kg (12.5%)	82 %	5
Grain	Płatki owsiane	0.6 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus/Tomahawk/Zeus	50 g	25 min	15.5 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---

## Notes

- zacieranie 63 stopni na 90 minut, 10 minut na 72 i mashout.  
chmienie w whirlpoolu od temperatury 90stopni, utrzymać 87stopni jak najdłużej.  
burzliwa 2 tygodni, cicha 7 dni, chmienie na zimno ostatnie 48 godzin, cold crash, butelkowanie, poziom nagazowania 2.0  
koncowe blg 3.5 , 23lt piwa  
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