

Polish Session DDH NEIPA #1 - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Bestmaltz	3 kg (57.1%)	80.5 %	6
Grain	pszeniczny Viking Malt	1 kg (19%)	82 %	5
Grain	dekstrynowy Viking Malt	0.25 kg (4.8%)	79 %	16
Grain	płatki owsiane	0.5 kg (9.5%)	70 %	3
Grain	płatki pszenne	0.5 kg (9.5%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zombie (Polishhops) - granulát	5 g	80 min	9.5 %
Boil	Izabella (Polishhops) - granulát	10 g	20 min	6 %
Boil	Pałacowy (Polishhops) - granulát	10 g	20 min	8.5 %
Boil	Zombie (Polishhops) - granulát	10 g	20 min	9.5 %
Boil	Zula (Polishhops) - granulát	10 g	20 min	11 %

Whirlpool	Izabella (Polishhops) - granulát	40 g	0 min	6 %
Whirlpool	Pałacowy (Polishhops) - granulát	40 g	0 min	8.5 %
Whirlpool	Zombie (Polishhops) - granulát	30 g	0 min	9.5 %
Whirlpool	Zula (Polishhops) - granulát	40 g	0 min	11 %
Dry Hop	Izabella (Polishhops) - granulát	50 g	3 day(s)	6 %
Dry Hop	Pałacowy (Polishhops) - granulát	50 g	3 day(s)	8.5 %
Dry Hop	Zula (Polishhops) - granulát	50 g	3 day(s)	11 %
Dry Hop	Zombie (Polishhops) - granulát	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wzgórze (2 pokolenie)	Ale	Liquid	11 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	1 g	Mash	60 min
Water Agent	Chlorek wapnia	6 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacieranie i wysładzanie)	3 g	Mash	60 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=38PRXJ0>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
58.4 0.0 131.0 109.4 44.4 0.124

SO42-/Cl- ratio: 0.4 Very Malty
Nov 30, 2018, 9:53 PM