

# Ses NEIPA 8 blg CTZ/galaxy/cascade/chinook

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **11.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **11.2 liter(s)** of wort

## Fermentables

| Type    | Name                | Amount        | Yield  | EBC |
|---------|---------------------|---------------|--------|-----|
| Grain   | Viking Pilsner malt | 1 kg (58.8%)  | 82 %   | 4   |
| Grain   | Viking Munich Malt  | 0.1 kg (5.9%) | 78 %   | 18  |
| Grain   | Viking Vienna Malt  | 0.1 kg (5.9%) | 79 %   | 7   |
| Grain   | Viking Wheat Malt   | 0.1 kg (5.9%) | 83 %   | 5   |
| Adjunct | Barley, Flaked      | 0.1 kg (5.9%) | 70 %   | 5   |
| Adjunct | Weat flaked         | 0.1 kg (5.9%) | 70 %   | 6   |
| Adjunct | Oats, Flaked        | 0.1 kg (5.9%) | 80 %   | 3   |
| Grain   | Rye, Flaked         | 0.1 kg (5.9%) | 78.3 % | 5   |

## Hops

| Use for             | Name                      | Amount | Time     | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| First Wort          | Columbus/Tomahawk/Zeus US | 10 g   | 5 min    | 15.5 %     |
| Aroma (end of boil) | Galaxy                    | 10 g   | 1 min    | 15.5 %     |
| Aroma (end of boil) | Chinook                   | 20 g   | 1 min    | 13 %       |
| Aroma (end of boil) | Cascade PL                | 20 g   | 1 min    | 5.2 %      |
| Dry Hop             | Chinook                   | 10 g   | 0 day(s) | 13 %       |
| Dry Hop             | Cascade PL                | 10 g   | 0 day(s) | 5.2 %      |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory        |
|--|------|-------|--------|-------------------|
| Lallemand BRY-97<br>American West<br>Coast Ale/Safale<br>US-05 | Ale  | Slant | 200 ml | Danstar/Fermentis |

## Notes

- Piwo powstało z wysłodzin resztkowych po warzniu NEIPA 17blg  
*May 17, 2019, 8:41 PM*