

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 American West Coast Ale/Safale US-05 | Ale | Slant | 200 ml | Danstar/Fermentis |

Notes

- Piwo powstało z wysłodzin resztkowych po warzniu NEIPA 17blg
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