

# Style School - NEIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **3.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 8 kg (79.2%)    | 80 %  | 4   |
| Grain | Weyermann - Carapils         | 0.5 kg (5%)     | 78 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.001 kg        | 73 %  | 20  |
| Grain | Oats, Malted                 | 0.875 kg (8.7%) | 80 %  | 2   |
| Grain | Acidulated BESTMALZ          | 0.22 kg (2.2%)  | 76 %  | 5   |
| Grain | Płatki pszeniczne            | 0.5 kg (5%)     | 60 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 43 g   | 60 min   | 13.2 %     |
| Whirlpool | Citra  | 43 g   | 30 min   | 12 %       |
| Whirlpool | Galaxy | 43 g   | 30 min   | 15 %       |
| Dry Hop   | Citra  | 130 g  | 5 day(s) | 12 %       |
| Dry Hop   | Galaxy | 130 g  | 5 day(s) | 15 %       |
| Dry Hop   | Simcoe | 43 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 20 ml  | Fermentum Mobile |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Siarczan wapnia | 1.5 g  | Mash    | 60 min |
| Water Agent | Chlorek Sodu    | 15 g   | Mash    | 60 min |

### Notes

- Rozcieńczyć do 13.8 BLG  
Na podstawie:  
<https://www.grainandgrape.com.au/all-grain-homebrew-recipes/style-school-neipa-new-england-ipa/>

Ferment at 17 degrees Celsius  
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