

wesele pro NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.77 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (84.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Equinox | 10 g | 30 min | 12.8 % |
| Whirlpool | Equinox | 20 g | 10 min | 12.8 % |
| Whirlpool | Centennial | 30 g | 10 min | 11.2 % |
| Dry Hop | Cascade PL | 100 g | 4 day(s) | 4 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 11.2 % |
| Dry Hop | Equinox | 30 g | 4 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 12.5 g | --- |