

# XXX NEIPA BEST

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **36**
- SRM **4.6**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **67 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (56.3%)	81 %	4
Grain	Simpsons - Golden Promise	1.7 kg (23.9%)	81 %	4
Grain	Płatki pszeniczne	0.7 kg (9.9%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	43 g	60 min	9.5 %
Boil	Amarillo	43 g	0 min	9.5 %
Whirlpool	Denali	30 g	30 min	14 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Galaxy	30 g	30 min	15 %
Whirlpool	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	60 g	7 day(s)	12 %
Dry Hop	Galaxy	60 g	7 day(s)	15 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Denali	60 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

## Notes

- Podział chmieli na zimno na trzy części - pierwsza do burzliwej, druga porcja na koniec burzliwej, 3 na cichą, bez Mosaica. Hop stand od 82oC.  
*Oct 10, 2017, 11:55 AM*