

14#POLSKA NEIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (23.1%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (15.4%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Zula | 40 g | 20 min | 10.6 % |
| Whirlpool | Exp2/20 | 50 g | 20 min | 1 % |
| Dry Hop | Zula | 100 g | 5 day(s) | 8.3 % |
| Dry Hop | Amora Preta | 100 g | 5 day(s) | 9 % |
| Dry Hop | Exp2/20 | 100 g | 5 day(s) | 11 % |
| Whirlpool | Zula | 50 g | 20 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 26,5l wody do zacierania
3 łyżeczki CaCl
0,5 łyżeczki gipsu
kwas fosforowy
Wit C
May 17, 2023, 8:00 PM