

#140 Niskoalko NEIPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **6**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **72 C**, Time **65 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **65 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.45 kg (15%)	73 %	6
Grain	Rice, Flaked	0.1 kg (3.3%)	70 %	2
Sugar	Milk Sugar (Lactose)	0.2 kg (6.7%)	76.1 %	0
Grain	Płatki owsiane	0.25 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	1 g	55 min	10.5 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Whirlpool	Chinook	25 g	1 min	11 %
Whirlpool	Ekuanot	25 g	1 min	14 %
Dry Hop	Nelson Sauvin	50 g	7 day(s)	10.6 %
Whirlpool	El Dorado	40 g	1 min	13 %
Dry Hop	Chinook	50 g	7 day(s)	11 %
Dry Hop	Ekuanot	30 g	7 day(s)	14 %
Dry Hop	El Dorado	30 g	7 day(s)	13.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	3.6 g	Secondary	12 day(s)