

15 NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (41.7%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (27.8%)	80 %	5
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Adjunct	Briess - Rye Flakes	0.4 kg (5.6%)	71 %	6
Adjunct	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Oats, Malted	0.4 kg (5.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.7 %
Boil	Mosaic	10 g	60 min	12.2 %
Boil	Citra	15 g	20 min	12.7 %
Boil	Mosaic	15 g	20 min	12.2 %
Whirlpool	Citra	25 g	10 min	12.7 %
Whirlpool	Mosaic	75 g	10 min	12.2 %
Whirlpool	Mandarina Bavaria	50 g	10 min	8.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wlp067	Ale	Slant	200 ml	White Labs
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Notes

- 06.03.2021- zatarte na 16 Brix, fermentacja start tego samego dnia
23.03.2021 - 50 g Citra i 50 g Mandarin Bavaria na zimno
Chmiele sztos... do nasladowania
Mar 7, 2021, 11:48 AM