

18. NEIPA mango-ananas-limonka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.25 kg (66.4%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1.25 kg (19.5%)	85 %	5
Grain	Oats, Malted	0.5 kg (7.8%)	60 %	2
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	30 g	10 min	13.2 %
Whirlpool	Simcoe	50 g	6 min	13.2 %
Whirlpool	Centennial	50 g	6 min	10.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Oktawia	50 g	5 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	100 ml	---

Notes

- 20-07-2021 - dodano kostki mrozone: 0,9 kg ananas, 0,9 kg mango, 200 mll sok z limonki (butelka pasteryzowany)
- 26-07-2021 - butelkowanie po 3 tyg fermentacji
- Jul 26, 2021, 8:53 AM