

1ST NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Weyermann® Extra Pale Premium Pilsner Malt | 4.5 kg (68.2%) | 80.5 % | 2.5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.6%) | 61 % | 5 |
| Grain | Weyermann® Słód pszeniczny | 0.8 kg (12.1%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (6.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Sabro | 50 g | 20 min | 16.2 % |
| Whirlpool | Talus Cryo | 40 g | 20 min | 12 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 16.2 % |
| Dry Hop | Talus Cryo | 40 g | 3 day(s) | 12 % |
| Dry Hop | Ekuanot Cryo | 25 g | 3 day(s) | 20.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 VOSS KVEIK | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 1 g | Mash | --- |
| Water Agent | Sól kuchenna | 1.5 g | Mash | --- |
| Water Agent | Chlorek wapna | 3 g | Mash | --- |
| Water Agent | Chlorek magnezu | 2.5 g | Mash | --- |
| Water Agent | Epsom | 3 g | Mash | --- |

Notes

- Ca-112/Mg-28,8/Na-29,6/Cl-139,1/SO4-92,1/HCO3-nie wiem/

Profil fermentacji:

Aug 6, 2024, 3:50 PM