

20 NEIPA na us05

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **44.5 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (44.9%)	80 %	4
Grain	Słód owsiany Fawcett	2 kg (22.5%)	61 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (11.2%)	82 %	5
Grain	Płatki owsiane	0.9 kg (10.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.6%)	85 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (5.6%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Citra	40 g	5 min	12 %
Whirlpool	Galaxy	50 g	0 min	15 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Equinox	50 g	4 day(s)	13.1 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Notes

- Chmielenie w hopstand przez godzinę przy temperaturze 70 st
Chłodzimy do 18st, Fermentacja przez 2 dni w temp otoczenia 17st. Kolejne 2 dni 18st kolejne 2 dni 20 i tak do końca.
Chmiel dosypujemy po 3 tygodniach. Zostawiamy go na 4 dni i zaczynamy cold crash też 3 dni. Butelkujemy z poziomem 2,2
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