

#23 VICTORY! (NEIPA)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **91**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (76.8%)	80 %	6.5
Grain	Oats, Flaked	0.5 kg (9.6%)	80 %	3
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4.5
Grain	Strzegom Monachijski typ I	0.2 kg (3.8%)	79 %	16
Grain	Sauermalz	0.01 kg (0.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	70 min	13.4 %
84 stopnie				
Whirlpool	Mosaic	25 g	70 min	12 %
84 stopnie				
Whirlpool	Galaxy	10 g	70 min	12 %
84 stopnie				
Whirlpool	Citra	30 g	60 min	13.4 %
72 stopnie				
Whirlpool	Mosaic	25 g	60 min	12 %
72 stopnie				
Whirlpool	Galaxy	10 g	60 min	12 %

72 stopnie

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Fog	Ale	Liquid	40 ml	Wyeast Labs

Notes

- Trinkwasser, Birsfelden, CH:
Calcium: 97
Magnesium: 5.2
Sodium (Natrium): 10.5
Chloride: 17.3
Sulfate: 19.8
Alkalinity: 262 ppm as CaCO₃
pH: 7.4

Po modyfikacji:

Ca+2 Mg+2 Na+ Cl- SO₄-2 Alkalinity Residual Alkalinity

112.9 5.2 10.5 172.9 77.4 24.5 -59.0

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- Modyfikacja wody:

31l wody, przegotowanej, zdekantowanej. 16l do zacierania, 15l do wysładzania.

- Gips piwowarski (Kalziumsulfat): 0.8 tsp - 3g

- Chlorek wapnia 33% 30ml (10ml w obliczeniach)

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- Drozdze London Fog WLP066 (MFG: AUG 11 19 - FEB 07 20)

10-11.10.2019:

Starter 1l wody + 100g ekstraktu

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