

#30 NEIPA 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **8**
- SRM **4.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (60.2%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (12%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 2 kg (24.1%) | 85 % | 3 |
| Grain | Cookie Viking | 0.3 kg (3.6%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 50 min | 13 % |
| poniższe na na flameout i hop stand (razem 110g): wyłączyć palnik -> wrzucić po 10g na 15 min -> schłodzić do 80C -> wrzucić po 25g -> dużo mieszać / przykrywać gar dla trzymania temperatury (20-30 min) | | | | |
| Boil | Citra | 35 g | 0 min | 12 % |
| Boil | Simcoe | 35 g | 0 min | 13.2 % |
| Boil | Equinox | 35 g | 0 min | 13.1 % |
| poniższe na burzliwą na 8-9 dni (razem 50g) | | | | |
| Dry Hop | Citra | 17 g | 8 day(s) | 12 % |
| Dry Hop | Simcoe | 17 g | 8 day(s) | 13.2 % |

| | | | | |
|---|---------|------|----------|--------|
| Dry Hop | Equinox | 17 g | 8 day(s) | 13.1 % |
| poniższe na cichą na 3 dni (razem 140g) | | | | |
| Dry Hop | Citra | 47 g | --- | 12 % |
| Dry Hop | Simcoe | 47 g | --- | 13.2 % |
| Dry Hop | Equinox | 47 g | --- | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| London Fog WhiteLabs | Ale | Liquid | 150 ml | --- |
| us-05 | Ale | Dry | 11 g | --- |

Notes

- 8,3 kg zasypu
310g chmielu
Sep 17, 2018, 2:32 PM