

#4 NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **5.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (40.5%)	80 %	4
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Viking Pale Ale malt	1.5 kg (20.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (13.5%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.4%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (6.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Galaxy	10 g	60 min	17.4 %
Boil	Mosaic	5 g	60 min	12.8 %
Whirlpool	Nelson Sauvignon	15 g	1 min	10.1 %
Whirlpool	Galaxy	15 g	1 min	17.4 %
Whirlpool	Mosaic	15 g	1 min	12.8 %
Dry Hop	Nelson Sauvignon	20 g	9 day(s)	10.1 %
Dry Hop	Galaxy	15 g	9 day(s)	17.4 %
Dry Hop	Mosaic	20 g	9 day(s)	12.8 %

Dry Hop	Galaxy	20 g	3 day(s)	17.4 %
Dry Hop	Nelson Sauvin	15 g	3 day(s)	10.1 %
Dry Hop	Mosaic	20 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól kuchenna	3 g	Boil	60 min

Notes

- Z 17blg zeszło do 4. Rozlew 5.02. 65g cukru na 12ltrow piwa.
Jan 18, 2022, 12:33 PM