

#44 Session NEIPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **2.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (38.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (38.5%)	81 %	6
Grain	Rice, Flaked	0.4 kg (15.4%)	70 %	2
Grain	Acid Malt	0.2 kg (7.7%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Rakau (NZ)	25 g	0 min	9.5 %
Aroma (end of boil)	Kohatu	25 g	0 min	7.8 %
Dry Hop	Rakau (NZ)	25 g	0 day(s)	9.5 %
Dry Hop	Kohatu	25 g	0 day(s)	7.8 %
Dry Hop	Rakau (NZ)	50 g	6 day(s)	9.5 %
Dry Hop	Kohatu	50 g	6 day(s)	7.8 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Extras

Type	Name	Amount	Use for	Time
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Other	kurkuma	1 g	Boil	10 min
Flavor	Skórki pomarańczy	300 g	Secondary	6 day(s)

Notes

- Pozycje "Aromat.. 0 min" - po wyłączeniu gazu, pozostawienie do zejścia temp. do 70 st. (nie dłużej niż godzinę).

Pozycje "Na zimno... 0 dni" - wrzucane w drugim dniu fermentacji burzliwej.

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