

7#DOUBLE NEIPA Mosaic, Falcon

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **69 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (47.6%)	80 %	5
Grain	Pszeniczny	2 kg (23.8%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (11.9%)	61 %	5
Grain	Rice, Flaked	1.4 kg (16.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Aroma (end of boil)	Falconer's Flight	50 g	5 min	10.5 %
Whirlpool	Mosaic	75 g	20 min	1 %
Whirlpool	Falconer's Flight	75 g	20 min	1 %
Dry Hop	Mosaic	75 g	5 day(s)	10 %
Dry Hop	Falconer's Flight	75 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Chmiele dodane na 5min są tak naprawdę na flame out (około 5 min są jeszcze w temp uwalniającej alfa kwasy).
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