

#78 NEIPA (Festiwal Piwowników Domowych)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett- Maris Otter	5 kg (56.2%)	81 %	3
Grain	Weyermann - Pilsner Malt	2.5 kg (28.1%)	81 %	4
Grain	Weyermann - Carapils	0.9 kg (10.1%)	78 %	4
Grain	Melanoiden Malt Castle	0.5 kg (5.6%)	80 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.7 %
Boil	Warrior	20 g	20 min	14.7 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Citra	110 g	0 min	13.5 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	150 g	4 day(s)	13.5 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs

Notes

- Woda:Ca-120 Mg-15 Na-66 SO4-145 Cl-108
Woda tesco value
Zacieranie (29.5L): 3g gipsu+4,4g soli kuchennej+ 13,3ml kwasu mlekowego
Wysładzanie(17L): 1,7g gipsu+2,6g soli kuchennej +6,4ml kwasu mlekowego
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