

# Konkurs NEIPA

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **62.9C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **10 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (59.1%)	82 %	4
Grain	Pszeniczny	1 kg (10.8%)	83 %	4
Grain	Słód owsiany Fawcett	1 kg (10.8%)	61 %	5
Grain	Płatki pszeniczne	1 kg (10.8%)	60 %	3
Grain	Płatki owsiane	0.8 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	HBC 586	150 g	20 min	12 %
Dry Hop	HBC 586	50 g	4 day(s)	12 %
Dry Hop	Strata	80 g	4 day(s)	13.6 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ebbedarden	Ale	Slant	100 ml	---
Blend Ebbed+Tormod	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Epsom	4 g	Mash	60 min
Water Agent	Sól kuchenna	3 g	Mash	60 min
Water Agent	CaCl	13 g	Mash	60 min
Water Agent	Enzym	2 g	Mash	60 min
Water Agent	kwas mlekowy	5 g	Mash	60 min
Water Agent	Łuska Ryzowa	50 g	Mash	60 min

### Notes

- Profil wody (Słodowy);Ca-97.9/Mg-11.3/Na-25.9/Cl-192.5/SO4-45.9/HCO3-41  
 Kwas mlekowy do korekty pH zacieru (5.4) i korekty brzezki nastawnej (5.1)  
 2ml enzymu na początku zacierania,  
 50g Mosaic na biotransformację.  
 Fermentacja; Zadanie drożdży w 25°C i fermentacja w temp pokojowej.  
 Test autorskiego blendu ebbedgarden i tormodgarden 50%/50% objętości gęstwy.  
*Apr 30, 2023, 4:43 PM*