

# Na dobry SEN NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **36.5 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.7%)	80 %	5
Grain	Oats, Flaked	0.8 kg (9.9%)	80 %	2
Grain	Barley, Flaked	0.4 kg (4.9%)	70 %	4
Grain	Wheat, Flaked	0.4 kg (4.9%)	77 %	4
Grain	Strzegom Pilzneński	1.5 kg (18.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	15 min	15 %
Boil	Enigma (AUS)	15 g	15 min	16.5 %
Boil	Nelson Sauvín	15 g	15 min	11 %
Boil	Sabro	15 g	5 min	15 %
Boil	Enigma (AUS)	15 g	5 min	16.5 %
Boil	Nelson Sauvín	15 g	5 min	11 %
Whirlpool	Sabro	20 g	0 min	15 %
80 st 15 min				
Whirlpool	Enigma (AUS)	20 g	0 min	16.5 %
80 st 15 min				

Whirlpool	Nelson Sauvignon	20 g	0 min	11 %
80 st 15 min				
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	150 ml	Wyeast Labs