

Nantucket (NEIPA)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4.3 kg (58.9%) | 80 % | 8 |
| Grain | Strzegom Pszeniczny | 1.5 kg (20.5%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (6.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.5 kg (6.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------------------|----------|--------|----------|------------|
| First Wort | Ahtanum | 5 g | 60 min | 5 % |
| Aroma (end of boil) | Mosaic | 60 g | 0 min | 10 % |
| Dry Hop | Ahtanum | 75 g | 3 day(s) | 5 % |
| Dodać w pierwszym dniu burzliwej | | | | |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Krótka cicha dwa dni | | | | |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-----|--------|---------|----|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |
|-----------------|-----|--------|---------|----|

Notes

- <http://blog.homebrewing.pl/new-england-ipavermont-ipa/>
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