

NEIDPA Zestaw

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (72.7%) | 81 % | 4 |
| Grain | Pszeniczny1 | 1 kg (18.2%) | 85 % | 4 |
| Grain | Carabody | 0.5 kg (9.1%) | 83 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|-----------|------------|
| Boil | Nelson Sauvign | 25 g | 5 min | 11 % |
| Whirlpool | Azacca | 70 g | 10 min | 14 % |
| Whirlpool | Sabro | 30 g | 10 min | 15 % |
| Dry Hop | Huell Melon | 50 g | 15 day(s) | 7.5 % |
| Dry Hop | Azacca | 70 g | 3 day(s) | 14 % |
| Dry Hop | Calypso | 50 g | 3 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |