

NEIPA #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **6.6**
- 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 **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	7
Grain	Viking Munich Malt typ II	1 kg (13.3%)	78 %	24
Grain	Viking pszeniczny jasny	0.5 kg (6.7%)	80 %	5
Grain	Płatki owsiane błyskawiczne	1 kg (13.3%)	50 %	3
Grain	płatki pszenne błyskawiczne	1 kg (13.3%)	50 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	45 g	35 min	12 %
Whirlpool	Galena	30 g	35 min	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Citra	45 g	7 day(s)	12 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %

Yeasts

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

- Ekstrakt słodowy w proszku jasny 100 g
Whirpool <80C 30min
May 7, 2019, 8:30 PM