

NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **74C**
- Sparge using **14.5 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 (64.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (16.1%) | 81 % | 6 |
| Grain | płatki owsiane | 1 kg (16.1%) | 80 % | 3 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Cascade | 50 g | 15 min | 6 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Whirlpool | Citra | 40 g | 0 min | 12 % |
| Whirlpool | sabro | 50 g | 0 min | 14.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Azacca | 50 g | 3 day(s) | 14 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 150 ml | --- |

Notes

- Piwo wyszło bardzo dobre. Ewentualnie można przesunąć czas chmielenia na goryczkę. Do powtórzenia.
Nov 10, 2020, 11:08 AM