

# NEIPA 2021.04

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 5 kg (69.3%)    | 80 %  | 5   |
| Grain | Oat Malt Castle Malting | 0.92 kg (12.7%) | 80 %  | 5   |
| Grain | Płatki owsiane          | 0.8 kg (11.1%)  | 60 %  | 3   |
| Grain | Strzegom Pszeniczny     | 0.5 kg (6.9%)   | 81 %  | 6   |

## Hops

| Use for    | Name                     | Amount | Time     | Alpha acid |
|------------|--------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus   | 10 g   | 90 min   | 15.7 %     |
| Whirlpool  | Amora Preta (Polishhops) | 100 g  | 30 min   | 9.9 %      |
| Dry Hop    | Amora Preta (Polishhops) | 100 g  | 3 day(s) | 9.9 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type        | Name               | Amount | Use for | Time   |
|-------------|--------------------|--------|---------|--------|
| Water Agent | kwas fosforowy 75% | 5 g    | Mash    | 60 min |
| Water Agent | chlorek wapnia 33% | 10 g   | Mash    | 60 min |
| Water Agent | Siarczan magnezu   | 1 g    | Mash    | 60 min |

### Notes

- Fermentacja burzliwa w 18C. Po 7-9 dniach przelanie na cichą, obniżenie temperatury do 16C, następnie po kolejnych 4 dniach obniżenie do 14C i dodanie chmielu na 3 dni, ostatni dzień CC w 1C.  
*Mar 31, 2021, 11:26 AM*