

## NEIPA #3 - Browar na Wyżynie

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **3.7**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **69 C**, Time **15 min**
- Temp **68 C**, Time **15 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | pilzński 2RS<br>Castle Malting                     | 2 kg (32.8%)   | 81 %  | 4   |
| Grain | pilzński Soufflet                                  | 1.5 kg (24.6%) | 80 %  | 4   |
| Grain | pszeniczny Soufflet                                | 0.5 kg (8.2%)  | 80 %  | 5   |
| Grain | Castlemalting - Cara<br>Clair                      | 0.5 kg (8.2%)  | 78 %  | 9   |
| Grain | Płatki owsiane<br>pełnoziarniste<br>błyskawiczne   | 0.8 kg (13.1%) | 70 %  | 0   |
| Grain | Płatki orkiszowe<br>pełnoziarniste<br>błyskawiczne | 0.8 kg (13.1%) | 70 %  | 0   |

### Hops

| Use for             | Name                             | Amount | Time    | Alpha acid |
|---------------------|----------------------------------|--------|---------|------------|
| First Wort          | lunga (Polishhops) -<br>granulat | 5 g    | 100 min | 10 %       |
| Aroma (end of boil) | Azacca (Usa Hops)                | 28 g   | 3 min   | 12.9 %     |

|                     |                      |      |          |        |
|---------------------|----------------------|------|----------|--------|
| Aroma (end of boil) | Lotus (Usa Hops)     | 28 g | 3 min    | 16.6 % |
| Aroma (end of boil) | Sabro (Usa Hops)     | 28 g | 3 min    | 15.9 % |
| Dry Hop             | Comet (Usa Hops)     | 28 g | 3 day(s) | 10.4 % |
| Dry Hop             | Sabro (Yakima Chief) | 56 g | 3 day(s) | 15.9 % |

## Yeasts

| Name              | Type  | Form  | Amount | Laboratory       |
|-------------------|-------|-------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 400 ml | Fermentum Mobile |

## Extras

| Type        | Name                               | Amount | Use for | Time   |
|-------------|------------------------------------|--------|---------|--------|
| Water Agent | siarczan wapnia                    | 2 g    | Mash    | 60 min |
| Water Agent | chlerek wapnia                     | 8 g    | Mash    | 60 min |
| Water Agent | kwasy fosforowy 75%<br>zacier      | 5 g    | Mash    | 60 min |
| Water Agent | kwasy fosforowy 75%<br>wysładzanie | 2 g    | Mash    | 60 min |
| Other       | siarczan cynku                     | 2 g    | Boil    | 0 min  |

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=9QH XVNC>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 64.5 0.0 131.0 113.1 54.2 0.074  
 Mash pH \*: 5.32  
 SO42-/Cl- ratio: 0.5 Very Malty  
 May 12, 2020, 4:06 PM