

NEIPA #5

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **31**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

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

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (61.7%)	81 %	3
Grain	Oats, Flaked	1.5 kg (18.5%)	80 %	2
Grain	Barley, Flaked	1 kg (12.3%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.2 kg (2.5%)	76.1 %	0
Grain	Carahell	0.4 kg (4.9%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	50 min	15 %
Aroma (end of boil)	Sabro	5 g	10 min	15 %
Whirlpool	Ekuanot	15 g	30 min	14 %
Whirlpool	Cashmere	15 g	30 min	8.8 %
Whirlpool	Sabro	15 g	30 min	15 %
Dry Hop	Cashmere	15 g	5 day(s)	8.8 %
Dry Hop	Hallertau	30 g	5 day(s)	4.5 %
Dry Hop	Sabro	15 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	14 g	Fermentis SafAle

Notes

- <https://www.clawhammersupply.com/blogs/moonshine-still-blog/el-dorado-single-hop-ipa-recipe-a-juicy-hazy-neipa>

Fermentacja w 18 * C

Półowa piwa po tygodniu dostanie ananasa 1kg i mango 0,5 kg
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