

NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZEŃSKI Viking Malt 5kg	2.5 kg (37.6%)	80 %	5
Grain	Słód Pale Ale Viking Malt	2 kg (30.1%)	80 %	5
Grain	Słód WIEDEŃSKI Viking Malt 5kg	1 kg (15%)	79 %	12
Grain	Słód PSZENICZNY STRZEGOM 1kg Viking Malt	0.5 kg (7.5%)	82 %	7
Grain	Płatki owsiane	0.5 kg (7.5%)	80 %	3
Grain	Słód zakwaszający Weyermann®	0.15 kg (2.3%)	1 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	El Dorado	15 g	10 min	15 %
Boil	Mosaic 2018 aromat	20 g	0 min	13.2 %
Whirlpool	Equinox	25 g	0 min	13.1 %

Whirlpool	El Dorado	25 g	0 min	15 %
Dry Hop	El Dorado	60 g	5 day(s)	15 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile

Notes

- starter - drożdże
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- Woda wodociągowa z filtra (węglowy, odżelazianie, zmiękczenie, membrana kapilarna 0,02 um).
Hop stand przy 70 stopniach C
gips - 3g
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