

# NEIPA experiment z płatkami żytnimi

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale             | 1.5 kg (22.1%) | 80 %  | 5   |
| Grain | Pszeniczny jasny     | 1.5 kg (22.1%) | 80 %  | 6   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.4%)  | 85 %  | 3   |
| Grain | Płatki żytnie        | 0.5 kg (7.4%)  | 85 %  | 3   |
| Grain | Pilzneński           | 1.3 kg (19.1%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (7.4%)  | 78 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (14.7%)   | 85 %  | 3   |

## Hops

| Use for                        | Name    | Amount | Time     | Alpha acid |
|--------------------------------|---------|--------|----------|------------|
| First Wort                     | Equinox | 10 g   | 60 min   | 14 %       |
| Aroma (end of boil)            | Mosaic  | 60 g   | 1 min    | 10.5 %     |
| Dry Hop                        | Equinox | 40 g   | 3 day(s) | 14 %       |
| Na burzliwą 24h po rozpoczęciu |         |        |          |            |
| Dry Hop                        | Eureka! | 50 g   | 3 day(s) | 14.9 %     |
| Na burzliwą 24h po rozpoczęciu |         |        |          |            |

|         |          |      |          |      |
|---------|----------|------|----------|------|
| Dry Hop | Citra    | 80 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 60 g | 3 day(s) | 9 %  |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| London Fog | Ale  | Slant | 100 ml | ---        |