

NEIPA Homebrewing

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **7**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 4.5 kg (60%) | 80 % | 6 |
| Grain | Viking Wheat Malt | 1.5 kg (20%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Equinox | 5 g | 60 min | 14 % |
| Aroma (end of boil) | Mosaic | 60 g | 0 min | 11 % |
| Dry Hop | Equinox | 85 g | 7 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | --- |

Notes

- Wylądanie: 5g Equinox.
Po gotowaniu możliwie szybko schłodzić do 16-18st.

Burzliwa 7-9 dni, 18-20st.
- 1 dzień burzliwej: 85g Equinox.
Cicha 5 dni, 16-18st.
- Start cichej: 80g Citra.
- 2 dzień cichej: 45g Amarillo.
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