

# NEIPA Idaho 7

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **73C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (81.1%)	80.5 %	3
Grain	castlemalting oat	0.5 kg (13.5%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Idaho 7	40 g	20 min	12.7 %
Dry Hop	Idaho 7	60 g	3 day(s)	12.7 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Woda RO modyfikowana następująco:  
13.5 L do zacierania:  
Chlorek wapnia - 2.7 g  
Gips piwowarski - 1.35 g

Sprawdzenie Ph i korekta do 5.2-5.4

6.5 L do wyśładzania:

Chlorek wapnia - 4.2 g

Gips piwowarski - 2 g

Sprawdzenie Ph i korekta do 5.2-5.4

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Sep 10, 2021, 11:40 AM*