

NEIPA Karol Juros

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 2.7 kg (61.4%) | 80.5 % | 3 |
| Grain | Steinbach Pszeniczny | 0.6 kg (13.6%) | 85 % | 4 |
| Grain | Viking Malt - słód owsiany | 0.5 kg (11.4%) | 30 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (6.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 5 g | 30 min | 13 % |
| Whirlpool | Amarillo | 25 g | 30 min | 9.5 % |
| Whirlpool | Motueka | 25 g | 30 min | 7 % |
| Dry Hop | Simcoe | 100 g | 2 day(s) | 13.2 % |
| Dry Hop | Motueka | 50 g | 2 day(s) | 7 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 100 ml | Wyeast Labs |
|---------------------------------|-----|--------|--------|-------------|

Notes

- Woda RO modyfikowana pod NEIPA

zacieranie 16L
chlorek wapnia 3.2 gr
gips 1.6 gr

wysładzanie 6L
chlorek wapnia 3,9
gips 2

Do gotowania dorzucić (po przeliczeniu do objętości)
Epsom - 1.7g/10L
NaCl - 0.6g/10L

dla tej warki chinook zastępuję Magnum
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