

# NEIPA na chrzciny

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **29**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **70 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (47.8%)	80 %	5
Grain	Viking Wheat Malt	2.1 kg (18.6%)	83 %	5
Grain	Viking Pilsner malt	3 kg (26.5%)	82 %	4
Grain	Płatki pszeniczne	0.4 kg (3.5%)	60 %	3
Grain	Płatki owsiane	0.4 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	100 g	15 min	9.5 %
Dry Hop	Cascade	100 g	3 day(s)	6 %
Dry Hop	Equinox	100 g	7 day(s)	13.1 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	5 g	Mash	60 min