

NEIPA po przerwie

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Adjunct	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Adjunct	Płatki pszeniczne	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	20 g	30 min	9.5 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Mosaic	20 g	30 min	10 %
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Mosaic	30 g	20 min	10 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	400 ml	White Labs

Notes

- Chmiele na whirlpool dodawać przy 82 stopniach.
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