

# NEIPA WLP644

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malt Europ - Pilsen Malt	4 kg (70.2%)	80.5 %	2
Grain	Płatki pszeniczne	0.7 kg (12.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4
Grain	Simpsons - Golden Naked Oats	0.3 kg (5.3%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	10.8 %
Boil	Warrior	8 g	20 min	17.6 %
Whirlpool	Mosaic	20 g	0 min	12.5 %
Whirlpool	Citra	20 g	0 min	12.9 %
Whirlpool	Galaxy	20 g	0 min	13.6 %
Dry Hop	Mosaic	50 g	2 day(s)	12.5 %
Dry Hop	Galaxy	50 g	2 day(s)	13.9 %
Dry Hop	Citra	50 g	2 day(s)	12.9 %

Dry Hop	El Dorado	20 g	2 day(s)	15 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Liquid	1000 ml	Whitelabs

## Notes

- Do zacierania:

Gypsum: 1g  
Epsom Salt: 2g  
Canning/Other Salt: 3g  
Calcium Chloride (dihydrate): 6g

5ml kwasu mlekowego 80% do zacierania  
*Jul 15, 2020, 1:09 PM*