

# Neipka

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **50**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (35.7%)   | 80 %  | 7   |
| Grain | Strzegom Pilzneński    | 3.5 kg (41.7%) | 80 %  | 4   |
| Grain | Oats, Flaked           | 0.4 kg (4.8%)  | 80 %  | 2   |
| Grain | Pszeniczny             | 0.5 kg (6%)    | 85 %  | 4   |
| Grain | Wheat, Flaked          | 0.5 kg (6%)    | 77 %  | 4   |
| Grain | Monachijski            | 0.5 kg (6%)    | 80 %  | 16  |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Aroma (end of boil) | Sabro          | 25 g   | 15 min   | 15.8 %     |
| Aroma (end of boil) | HBC            | 25 g   | 15 min   | 9.3 %      |
| Aroma (end of boil) | Southern cross | 25 g   | 15 min   | 12.6 %     |
| Aroma (end of boil) | Chinook        | 30 g   | 20 min   | 5.2 %      |
| Aroma (end of boil) | Chinook        | 30 g   | 5 min    | 5.2 %      |
| Whirlpool           | Sabro          | 25 g   | 20 min   | 15.8 %     |
| Dry Hop             | HBC            | 25 g   | 5 day(s) | 9.3 %      |
| Dry Hop             | Southern cross | 25 g   | 5 day(s) | 12.6 %     |
| Dry Hop             | Nelson Sauvign | 50 g   | 3 day(s) | 11.8 %     |

## Yeasts

| <b>Name</b>             | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM55 Zielone<br>Wzgórze | Ale         | Slant       | 300 ml        | Fermentum mobile  |