

# POLISH NEIPA (05.2020)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **40 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	Oats, Flaked	0.5 kg (16.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Lubelski	50 g	0 min	12 %
Dry Hop	EXPf-2/20	100 g	1 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	1000 ml	---

## Notes

- modyfikacja wody:  
4g cacl<sub>2</sub> do zacierania (16L)  
0,8g nacl do zacierania (16L)  
3,8ml kwasu mlekowego

do wsyładzania:  
0,5g cacl<sub>2</sub>  
0,1g nacl

0,6ml kwasu mlekowego  
May 23, 2020, 3:26 PM