

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 | Pilznieński | 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 cacl₂ do zacierania (16L)
0,8g nacl do zacierania (16L)
3,8ml kwasu mlekowego

do wsyładzania:
0,5g cacl₂
0,1g nacl

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