

# Polish NEIPA #1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (70.4%)	82 %	4
Grain	Płatki pszeniczne	0.7 kg (9.9%)	60 %	3
Grain	Barley, Flaked	0.7 kg (9.9%)	70 %	4
Grain	Rye, Flaked	0.7 kg (9.9%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	7.6 %
Aroma (end of boil)	Puławski	150 g	0 min	4.3 %
Dry Hop	Puławski	150 g	2 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand