

State Owned NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **87**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **57.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Melanoiden Malt | 0.24 kg (2%) | 81 % | 53 |
| Grain | Weyermann - Pale Wheat Malt | 0.48 kg (4%) | 85 % | 5 |
| Grain | Maris Otter Crisp | 4.8 kg (40%) | 83 % | 6 |
| Grain | Weyermann - Pilsner Malt | 4.8 kg (40%) | 81 % | 5 |
| Grain | Wheat, Flaked | 0.48 kg (4%) | 77 % | 4 |
| Grain | Oats, Flaked | 1.2 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Citra | 200 g | 10 min | 12 % |
| Boil | Mosaic | 100 g | 5 min | 10 % |
| Whirlpool | Crystal | 125 g | 20 min | 4.5 % |
| Whirlpool | Vic Secret | 125 g | 20 min | 16.3 % |
| Dry Hop | Crystal | 125 g | 6 day(s) | 4.5 % |
| Dry Hop | Vic Secret | 125 g | 6 day(s) | 16.3 % |
| Dry Hop | Citra | 250 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 250 g | 3 day(s) | 10 % |

Der erste Batch beim Dryhoppen direkt zur Hauptgärung. Der zweite Durchgang mit 250 g bei etwa 60-70% EVG dazu tun.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 150 ml | Wyeast Labs |
| Wyeast - London Ale III | Ale | Liquid | 150 ml | Wyeast Labs |

Bei 20°C. Bei 9° Brix sollte vorbei sein.

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Fining | Nutrition Yeast | 5 g | Boil | 10 min |
| Water Agent | Braugips (Kalziumsulfat) | 9.35 g | Mash | 0 min |
| Water Agent | Kalziumchlorid | 8.93 g | Mash | 0 min |
| Water Agent | Milchsäure | 15.3 g | Mash | 0 min |

Sind Milliliter nicht Gramm!

Notes

- Lagerung nach der Flaschengärung: 1 Woche Cold crash bei knapp über 0°C, dann mindestens 1 Woche bei 8°C.
Feb 26, 2018, 7:28 PM