

## W tropikach (NEIPA)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **14**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	15 min	12 %
Boil	Cascade	25 g	1 min	6 %
Boil	Galaxy	25 g	1 min	15 %
Whirlpool	Cascade	25 g	1 min	6 %
Whirlpool	Galaxy	25 g	1 min	15 %
Dry Hop	Mix	60 g	20 day(s)	10 %
Dry Hop	Mix	50 g	7 day(s)	10 %
Dry Hop	Mix	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

### Notes

- 25g citra na 15 min gotowania  
25g Cascade i 25g Galaxy na whirlpool  
25g Cascade i 25g Galaxy 2 dzień burzliwej.  
Podział na 2 warki po 12l.

Warka 1 (NZ):  
Kohatu (40) + Nelson (40)  
Warka 2 (US):  
Equinox (40) + Mosaic (40)

chmiele dodawano w proporcjach 1:1

20+20g na 5 dni

20+20g na 2 dni

cold crash minimum 24h.

*Jan 14, 2020, 6:47 PM*