

Woodstock NEIPA 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (20%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | lunga | 20 g | 15 min | 11 % |
| Aroma (end of boil) | Simcoe | 40 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 110 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | NaCl | 10 g | Boil | 60 min |

| | | | | |
|--------|----------|-------|------|-------|
| Fining | Whirfloc | 0.5 g | Boil | 5 min |
|--------|----------|-------|------|-------|