

# Żoźna (NEIPA)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (33.3%)	81 %	5
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2
Grain	Barley, Flaked	0.5 kg (8.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	5 g	70 min	13 %
Boil	Chinook	15 g	20 min	13 %
Boil	Amarillo	15 g	10 min	7.1 %
Boil	Amarillo	15 g	5 min	7.1 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	4 day(s)	7.1 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Notes

- Piwo wyszło dobrze.  
*Apr 24, 2019, 11:57 AM*