#116 Polish NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **68.5 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg *(56.7%)*	80 %	4
Grain	Płatki owsiane	0.45 kg *(15%)*	85 %	3
Grain	Płatki jęczmienne	0.22 kg *(7.3%)*	80 %	3
Grain	Strzegom Pszeniczny	0.25 kg *(8.3%)*	81 %	6
Grain	Płatki pszeniczne	0.08 kg *(2.7%)*	85 %	3
Grain	Abbey Malt Weyermann	0.1 kg *(3.3%)*	75 %	45
Sugar	Milk Sugar (Lactose)	0.2 kg *(6.7%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	5 g	45 min	10 %
Aroma (end of boil)	Puławski	8 g	15 min	8.6 %
Aroma (end of boil)	Oktawia	10 g	15 min	8 %
Whirlpool	Oktawia	15 g	2 min	8 %
Whirlpool	Izabela	30 g	2 min	5.8 %
Whirlpool	Oktawia	25 g	2 min	8 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Oktawia	25 g	3 day(s)	8 %
Dry Hop	Izabela	25 g	3 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	120 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2.2 g	Secondary	3 day(s)