

# NEIPA I NEIPA BlackBerry

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.5 kg (78.9%) | 80 %  | 5   |
| Grain | Briess - Wheat Malt, White | 0.8 kg (14%)   | 85 %  | 5   |
| Grain | Oats, Flaked               | 0.2 kg (3.5%)  | 80 %  | 2   |
| Grain | Weyermann - Vienna Malt    | 0.2 kg (3.5%)  | 81 %  | 8   |

## Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Simcoe | 10 g   | 10 min    | 13.2 %     |
| Aroma (end of boil) | Apollo | 10 g   | 60 min    | 17 %       |
| Whirlpool           | Citra  | 10 g   | 60 min    | 12 %       |
| Dry Hop             | Citra  | 30 g   | 12 day(s) | 12 %       |
| Dry Hop             | Simcoe | 20 g   | 12 day(s) | 13.2 %     |
| Dry Hop             | Apollo | 20 g   | 13 day(s) | 17 %       |

## Yeasts

| Name   | Type | Form   | Amount  | Laboratory |
|--------|------|--------|---------|------------|
| WIP067 | Ale  | Liquid | 1000 ml | ---        |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | BlackBerry        | 500 g  | Secondary | 7 day(s) |
| Flavor | Zest z pomarańczy | 100 g  | Secondary | 7 day(s) |
| Flavor | Laktosa           | 150 g  | Secondary | 7 day(s) |

## Notes

- Piwo zostanie podzielone na dwa fermentory po 10 l. Do pierwszego pójdzie BlackBerry i laktosa A do drugiego zest z pomarańczy.  
*Aug 22, 2019, 12:45 AM*