

14 neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (70.4%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 0.8 kg (11.3%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (7%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (5.6%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.4 kg (5.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Summit | 15 g | 60 min | 13.1 % |
| Boil | Summit | 20 g | 15 min | 13.1 % |
| Boil | Chinook | 20 g | 15 min | 11.7 % |
| Aroma (end of boil) | Summit | 15 g | 10 min | 17 % |
| Aroma (end of boil) | Chinook | 30 g | 10 min | 11.7 % |
| Whirlpool | Centennial | 100 g | 5 min | 10.5 % |
| Dry Hop | Mandarina Bavaria | 50 g | 6 day(s) | 8.6 % |
| Dry Hop | Hallertau Blanc | 50 g | 6 day(s) | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| Wlp067 | Ale | Slant | 200 ml | White Labs |

Notes

- 9.1.2021 - zatarte na 16 brix
 - 10.1.2021 - start fermentACJA
 - 15.1.21 - zadano na zimno 100 g - mandarin b i hallertau blanc
- Jan 10, 2021, 8:37 PM