

## 15 NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Pilzneński           | 3 kg (41.7%)  | 81 %  | 4   |
| Grain   | Viking Pale Ale malt | 2 kg (27.8%)  | 80 %  | 5   |
| Grain   | Pszeniczny           | 1 kg (13.9%)  | 85 %  | 4   |
| Adjunct | Briess - Rye Flakes  | 0.4 kg (5.6%) | 71 %  | 6   |
| Adjunct | Płatki owsiane       | 0.4 kg (5.6%) | 60 %  | 3   |
| Grain   | Oats, Malted         | 0.4 kg (5.6%) | 80 %  | 2   |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Citra             | 10 g   | 60 min | 12.7 %     |
| Boil      | Mosaic            | 10 g   | 60 min | 12.2 %     |
| Boil      | Citra             | 15 g   | 20 min | 12.7 %     |
| Boil      | Mosaic            | 15 g   | 20 min | 12.2 %     |
| Whirlpool | Citra             | 25 g   | 10 min | 12.7 %     |
| Whirlpool | Mosaic            | 75 g   | 10 min | 12.2 %     |
| Whirlpool | Mandarina Bavaria | 50 g   | 10 min | 8.6 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|        |     |       |        |            |
|--------|-----|-------|--------|------------|
| Wlp067 | Ale | Slant | 200 ml | White Labs |
|--------|-----|-------|--------|------------|

## Notes

- 06.03.2021- zatarte na 16 Brix, fermentacja start tego samego dnia  
23.03.2021 - 50 g Citra i 50 g Mandarin Bavaria na zimno  
Chmiele sztos... do nasladowania  
*Mar 7, 2021, 11:48 AM*