

#21 NEIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **37**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (61.6%)	85 %	7
Grain	Pszeniczny	0.7 kg (16.6%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (7.1%)	78 %	4
Grain	Płatki pszeniczne	0.15 kg (3.6%)	60 %	3
Grain	Płatki owsiane	0.4 kg (9.5%)	60 %	3
Grain	Płatki orkiszowe	0.07 kg (1.7%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	15 min	12.7 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	17.2 %
Whirlpool	Mosaic	15 g	5 min	11.8 %
Whirlpool	Simcoe	15 g	5 min	13.3 %
Whirlpool	Magnum	15 g	5 min	12.7 %
Whirlpool	Columbus/Tomahawk/Zeus	15 g	5 min	17.2 %
Whirlpool	Chinook	15 g	5 min	11.4 %

Dry Hop	Magnum	30 g	---	12.7 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Notes

- 30 Magnum dodane na fermentacje burzliwą
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