

## #210 Imperial NEIPA R\*

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **33**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.9 kg (63.8%)	80 %	4
Grain	Płatki owsiane	1.8 kg (19.5%)	60 %	3
Grain	Płatki pszeniczne	0.8 kg (8.6%)	60 %	3
Dry Extract	Matlodekstryna	0.25 kg (2.7%)	--- %	---
Grain	Weyermann pszeniczny jasny	0.5 kg (5.4%)	60 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	50 g	10 min	15 %
Boil	Nelson Sauvín	50 g	5 min	12.1 %
Dry Hop	Sabro (na biotransformacje)	100 g	2 day(s)	15 %
Dry Hop	Nelson Sauvín	100 g	5 day(s)	12.1 %
Dry Hop	Sabro	100 g	5 day(s)	15 %
Dry Hop	Mosaic Cryo	50 g	5 day(s)	21 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	250 ml	White Labs

## Notes

- Woda do zacierania i wysładzania:  
Woda destylowana 20l  
Woda sklepowa 12l

Chlorek Wapnia 5g

Chmienie na biotransformację opisane w którym dniu fermentacji burzliwej.  
*Jan 26, 2025, 9:28 AM*