

## #27 Polska NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (48.8%)	81 %	4
Grain	Pszeniczny	1 kg (16.3%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.4%)	75 %	30
Grain	Płatki owsiane	1 kg (16.3%)	60 %	3
Grain	Żytni	1 kg (16.3%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	30 g	60 min	10.3 %
Whirlpool	Zombie	30 g	0 min	10.3 %
Whirlpool	Vermelho	50 g	0 min	9.1 %
Dry Hop	Zombie	50 g	3 day(s)	10.3 %
Dry Hop	Vermelho	50 g	3 day(s)	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP518 - Opshaug Kveik Ale	Ale	Slant	200 ml	White Labs
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