

#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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