

## #33 NEIPA V9

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **61**
- SRM **5.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **38.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **29.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (55.6%)	80 %	4
Grain	Simpsons - Oat Malt	2.5 kg (27.8%)	80 %	3
Grain	Simpsons - Golden Naked Oats	1 kg (11.1%)	73 %	18
Grain	Oats, Flaked	0.5 kg (5.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	113.4 g	25 min	10.5 %
Whirlpool	HBC 586	113.4 g	18 min	13 %
Dry Hop	HBC 586	56.7 g	3 day(s)	13 %
Dry Hop	Mosaic	113.4 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	14 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Other	Kwas L-askrobinowy	6 g	Secondary	3 day(s)

### Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=490LT0B>  
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