

#5 Neipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **6.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **33.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (44.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.9 kg (13%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (14.5%) | 80 % | 4 |
| Grain | płatki owsiane | 0.4 kg (5.8%) | 80 % | 5 |
| Grain | płatki jęczmienne | 0.5 kg (7.2%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (14.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------|--------|----------|------------|
| First Wort | Mosaic | 15 g | 60 min | 10 % |
| Whirlpool | Galaxy | 20 g | 1 min | 17.4 % |
| Whirlpool | Mosaic | 20 g | 1 min | 12.8 % |
| Whirlpool | Enigma (AUS) | 10 g | 1 min | 17 % |
| Dry Hop | Galaxy | 20 g | 9 day(s) | 17.4 % |
| Dry Hop | Mosaic | 15 g | 9 day(s) | 12.8 % |
| Dry Hop | Enigma (AUS) | 10 g | 9 day(s) | 17 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12.8 % |
| Dry Hop | Enigma (AUS) | 30 g | 3 day(s) | 17 % |
| Dry Hop | Galaxy | 10 g | 3 day(s) | 17.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Sól kuchenna | 2 g | Boil | 60 min |

Notes

- Warzone 29.01.22r. Zacierane w 26,5l wody. Po zacieraniu 5razy przelane 1litrowyn dzbankiem (wysladzanie zacierem). Do gotowania 20,5 litra 13,4blg pogotowaniu 15,5litra 17blg. Gestosc koncowa mierzona allafrance z certyfikatem, przed gotowaniem browinem. Do fermentacji poszlo 12,5litra. Duzo gestwy okolo 150ml, fermentacja ruszyla po 3 godzinach, dodany chmiel ns fermentacje. Temp fermentacji 18,5-19stopni.
Zabutelkowane 11,5 litra, nagazowanie 2,0, 50g cukru. Gęstość koncowa 5blg
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