

#5 Niska wydajność NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **80**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (58.1%)	81 %	4
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (8.7%)	85 %	3
Grain	Płatki owsiane	1 kg (14.5%)	65 %	7
Grain	Abbey Malt Weyermann	0.29 kg (4.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	6 g	60 min	15.8 %
Boil	Sabro	15 g	10 min	15.8 %
Boil	Citra	14 g	10 min	13.1 %
Boil	Mosaic	15 g	5 min	12.6 %
Whirlpool	Sabro	42 g	20 min	15.8 %
Whirlpool	Mosaic	55 g	20 min	12.6 %
Whirlpool	Idaho 7	40 g	20 min	13.3 %
Dry Hop	Mosaic	130 g	3 day(s)	12.6 %
Dry Hop	Sabro	75 g	3 day(s)	15.8 %

Dry Hop	Idaho 7	60 g	3 day(s)	13.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Coastal Haze	Ale	Liquid	1400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl ₂ 33%	6 g	Boil	60 min
Water Agent	CaCl ₂ 33% wysładzanie	4 g	Mash	---
Water Agent	CasO ₄	3 g	Boil	60 min
Water Agent	Kwas fosforowy	1 g	Mash	---
Water Agent	Kwas fosforowy	0.7 g	Boil	60 min