

# DDH NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (41.7%)  | 80 %  | 5   |
| Grain | Strzegom Pilzniejszy | 2 kg (27.8%)  | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (6.9%) | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.7 kg (9.7%) | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (6.9%) | 60 %  | 3   |
| Grain | Płatki jęczmienne    | 0.5 kg (6.9%) | 60 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Whirlpool           | Citra  | 100 g  | 20 min   | 12 %       |
| Hop stand przy 79 C |        |        |          |            |
| Whirlpool           | Mosaic | 50 g   | 20 min   | 10 %       |
| Hop stand przy 79 C |        |        |          |            |
| Dry Hop             | Citra  | 150 g  | 6 day(s) | 12 %       |
| Dry Hop             | Mosaic | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 300 ml | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name             | Amount | Use for | Time  |
|-------------|------------------|--------|---------|-------|
| Other       | Łuska ryżowa     | 200 g  | Mash    | ---   |
| Water Agent | Gips piwowarski  | 4 g    | Mash    | ---   |
| Water Agent | Chlorek wapnia   | 12 g   | Mash    | ---   |
| Water Agent | Sól epsom        | 2 g    | Mash    | ---   |
| Water Agent | Soda oczyszczona | 5 g    | Mash    | ---   |
| Water Agent | Witamina C       | 2 g    | Boil    | 5 min |
| Water Agent | Aromazyme        | 1 g    | Primary | ---   |

## Notes

- Profil wody: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=7R35TC5>  
Luźna interpretacja <https://www.clawhammersupply.com/blogs/moonshine-still-blog/new-england-ipa-recipe>

### Kleikowanie:

- pszenica - 58-64 °C
- owies - 53-59 °C
- jęczmień - 62-67°C

Płatki bądź śrutę zmieszać z ciepłą wodą w proporcji około 1:5, podgrzać do górnej granicy temperatury kleikowania danego zboża lub wyższej (można zagotować) i przetrzymać w takiej temperaturze około 20-30 minut

*Oct 30, 2023, 6:17 PM*