

# Działkowa specjalność NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.33 kg (20.3%)	80.5 %	4
Grain	Strzegom Pilzneński	0.73 kg (11.1%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (22.9%)	79 %	6
Grain	Viking Wheat Malt	1.2 kg (18.3%)	83 %	5
Grain	Płatki owsiane	0.6 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (9.1%)	85 %	3
Adjunct	Briess - Rye Flakes	0.6 kg (9.1%)	71 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	10 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Galaxy	30 g	30 min	15 %
Whirlpool	Mosaic	20 g	30 min	10 %
Boil	Galaxy	5 g	60 min	15 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Citra	30 g	1 day(s)	12 %

Dry Hop	Mosaic	60 g	2 day(s)	10 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	75 min
Water Agent	kwask mlekowy	8 g	Mash	50 min