

Ebbegarden NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (65.2%)	80 %	4
Grain	Oats, Flaked	1.2 kg (13%)	80 %	2
Grain	Weyermann - Carapils	1 kg (10.9%)	78 %	4
Grain	Wheat, Flaked	1 kg (10.9%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Mosaic	30 g	20 min	10 %
Whirlpool	Azacca	30 g	20 min	12 %
Whirlpool	Idaho7	40 g	20 min	10 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %
Dry Hop	Azacca	70 g	3 day(s)	14 %
Dry Hop	Idaho7	60 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Ebbegarden Kveik	Ale	Slant	70 ml	Norwegian Farmhouse
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywka dla drozdzy	3 g	Boil	2 min
Water Agent	Kwas mlekowy do wysladzania	4 g	Mash	60 min