

Heat is On - Nelson, Citra/ S33 - NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (45.9%)	80 %	5
Grain	castlemalting - pils	1.1 kg (29.7%)	82 %	3
Grain	Viking Wheat Malt	0.5 kg (13.5%)	83 %	5
Grain	Platki owsiane	0.4 kg (10.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	15 min	11.2 %
Aroma (end of boil)	Nelson Sauvín	5 g	5 min	11.2 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	11.2 %
Dry Hop	Citra	30 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Notes

- Modyfikacja wody RO 19.5 L
Gips 0.5 g
Chlorek wapnia 5.5 g

Sól NaCl 0.5g
Epsom 0.5g

Kwas mlekowy 1 ml do całości

Piwo nie wyszło, paskudnie smakuje, przesadna gorycz
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