

# Imperial NEIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **32**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (63.5%)	81 %	4
Grain	Pszeniczny crisp	0.7 kg (13.5%)	85 %	4
Grain	Słód owsiany	0.4 kg (7.7%)	61 %	5
Grain	Oats, Flaked	0.4 kg (7.7%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (7.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	5 min	13.6 %
Aroma (end of boil)	talus	25 g	5 min	7.4 %
Aroma (end of boil)	Vic Secret	25 g	5 min	17.3 %
Aroma (end of boil)	Amarillo	15 g	5 min	10.1 %
Whirlpool	Citra	20 g	30 min	1 %
Whirlpool	Vic Secret	25 g	30 min	1 %
Whirlpool	talus	25 g	30 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP067 - Coastal Haze	Ale	Liquid	1000 ml	White Labs
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## Notes

- do 14l wody do zacierania ( 14l do wystadzania identycznie) (kryształ żywiecki)  
2ml kwasu mlekowego, 15g chlorku wapnia 33%, 1,5g gips piwowarski ----->  
ph: 5,8 chlorki: 176ppm, siarczki: 80ppm

Whirlpool 80-82 stopnie - 30minut  
*Apr 21, 2023, 5:57 PM*