

Kurde faja - Mate Pai Mu Tan NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16.7%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Mosaic | 30 g | 65 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12.1 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12.1 % |
| Na burzliwą. | | | | |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 7.7 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | --- |

Należy wykonać starter!

Extras

| Type | Name | Amount | Use for | Time |
|------|---------------------|--------|-----------|----------|
| Herb | Pai Mu Tan | 50 g | Secondary | 0 day(s) |
| Herb | Yerba Mate Pajarito | 20 g | Secondary | 0 day(s) |

Notes

- Burzliwa: ~5 dni
Cicha: ~7 dni
Refermentacja: 140 g glukozy na 20 l.

Herbata sucha i Yerba (fusy) zaparzona przez 15 min na 10 h przed rozlewem.
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