

# Nantucket (NEIPA) V2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **9**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.2 kg (31.6%)	80 %	8
Grain	Strzegom Pszeniczny	1 kg (26.3%)	81 %	6
Grain	Strzegom Wiedeński	0.5 kg (13.2%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (13.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.5%)	85 %	3
Grain	Płatki ryżowe	0.2 kg (5.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	5 g	60 min	10 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis