

NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (52.6%)	82 %	4
Grain	Pszeniczny	2.2 kg (28.9%)	83 %	4
Grain	Słód owsiany Fawcett	0.5 kg (6.6%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (6.6%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	75 g	30 min	9.5 %
Whirlpool	Cascade PL	75 g	30 min	5.2 %
Dry Hop	Centennial	50 g	12 day(s)	10.5 %
Dry Hop	Cascade PL	50 g	12 day(s)	5.2 %
Dry Hop	Centennial	75 g	3 day(s)	10.5 %
Dry Hop	Cascade PL	75 g	3 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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tormodgarden	Ale	Slant	50 ml	---
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia CaCl ₂	6 g	Mash	---
Other	kwask mlekowy	1 g	Mash	---
Water Agent	gips piwowarski CaSO ₄	3 g	Mash	---

Notes

- Kwask mlekowy 1ml do 20l wody do wyśładzania
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