

NEIPA #2 - Browar na Wyżynie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	4 kg (72.7%)	79 %	8
Grain	pszeniczny Viking Malt	0.5 kg (9.1%)	81 %	5
Grain	płatki owsiane	0.5 kg (9.1%)	75 %	3
Grain	karmelowy 30 - Viking Malt	0.5 kg (9.1%)	75 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	20 g	60 min	12.5 %
Aroma (end of boil)	Citra (USA) - granulát	10 g	7 min	13.5 %
Aroma (end of boil)	Galena (USA) - granulát	15 g	7 min	14.2 %
Whirlpool	Citra (USA) - granulát	20 g	0 min	13.5 %
Whirlpool	Galena (USA) - granulát	20 g	0 min	14.2 %
Dry Hop	Citra (USA) - granulát	50 g	7 day(s)	13.5 %

Dry Hop	Galena (USA) - granulat	45 g	7 day(s)	14.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Galena (USA) - granulat	10 g	Primary	7 day(s)

Notes

- Nie dawać karmelowego bo nie pasuje sędziom na konkursach :P
May 26, 2017, 3:47 PM