

NEIPA #3 - Browar na Wyżynie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **3.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **69 C**, Time **15 min**
- Temp **68 C**, Time **15 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzński 2RS Castle Malting	2 kg (32.8%)	81 %	4
Grain	pilzński Soufflet	1.5 kg (24.6%)	80 %	4
Grain	pszeniczny Soufflet	0.5 kg (8.2%)	80 %	5
Grain	Castlemalting - Cara Clair	0.5 kg (8.2%)	78 %	9
Grain	Płatki owsiane pełnoziarniste błyskawiczne	0.8 kg (13.1%)	70 %	0
Grain	Płatki orkiszowe pełnoziarniste błyskawiczne	0.8 kg (13.1%)	70 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (Polishhops) - granulat	5 g	100 min	10 %
Aroma (end of boil)	Azacca (Usa Hops)	28 g	3 min	12.9 %

Aroma (end of boil)	Lotus (Usa Hops)	28 g	3 min	16.6 %
Aroma (end of boil)	Sabro (Usa Hops)	28 g	3 min	15.9 %
Dry Hop	Comet (Usa Hops)	28 g	3 day(s)	10.4 %
Dry Hop	Sabro (Yakima Chief)	56 g	3 day(s)	15.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	400 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia	2 g	Mash	60 min
Water Agent	chlerek wapnia	8 g	Mash	60 min
Water Agent	kwas fosforowy 75% zacier	5 g	Mash	60 min
Water Agent	kwas fosforowy 75% wysładzanie	2 g	Mash	60 min
Other	siarczan cynku	2 g	Boil	0 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=9QH XVNC>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 64.5 0.0 131.0 113.1 54.2 0.074
 Mash pH *: 5.32
 SO42-/Cl- ratio: 0.5 Very Malty
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