

NEIPA 3 PK

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **42**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3.8 kg (63.3%)	80 %	6
Grain	Weizenmalz Best	1 kg (16.7%)	82 %	4
Grain	Carahell Best	0.2 kg (3.3%)	75 %	30
Grain	Oats, Flaked	1 kg (16.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	5 min	11.5 %
Boil	Citra	10 g	5 min	11.6 %
Boil	El Dorado	10 g	5 min	11 %
Aroma (end of boil)	Mosaic	6 g	1 min	11.5 %
Aroma (end of boil)	Citra	6 g	1 min	11.6 %
Aroma (end of boil)	El Dorado	6 g	1 min	11 %
Whirlpool	Mosaic	20 g	35 min	11.5 %
Whirlpool	Citra	20 g	35 min	11.6 %
Whirlpool	El Dorado	20 g	35 min	11 %
Dry Hop	Mosaic	20 g	2 day(s)	11.5 %
Dry Hop	Citra	20 g	2 day(s)	11.6 %

Dry Hop	El Dorado	20 g	2 day(s)	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM 55 Green Hill	Ale	Slant	200 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	4 g	Mash	---
Water Agent	Gips	1 g	Mash	---
Water Agent	Chlorek wapnia 33%	4 g	Mash	---
Water Agent	NaCl	1 g	Mash	---

Notes

- Nastepna Kombi
El Dorado, Citra, Mosaic.
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