

# NEIPA dla Fabryka kraftow

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	5 kg (69.4%)	80.5 %	2
Grain	Oats, Thomas Fawcett	1 kg (13.9%)	80 %	2
Grain	Płatki owsiane	0.8 kg (11.1%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (5.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	4.6 g	30 min	65 %
Whirlpool	Mosaic MX	100 g	15 min	10 %
Dry Hop	Riwaka TB	130 g	3 day(s)	8.5 %
Dry Hop	Citra	80 g	3 day(s)	12 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	46 ml	Omega

## Notes

- Zacieranie RO 1:1 kran  
22L - kwas mlekowy 3 ml  
Wysładzanie  
9.7L - kwas mlekowy 2 ml  
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