

NEIPA experiment z płatkami żytnimi

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale | 1.5 kg (22.1%) | 80 % | 5 |
| Grain | Pszeniczny jasny | 1.5 kg (22.1%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (7.4%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.5 kg (7.4%) | 85 % | 3 |
| Grain | Pilzneński | 1.3 kg (19.1%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.4%) | 78 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------------------|---------|--------|----------|------------|
| First Wort | Equinox | 10 g | 60 min | 14 % |
| Aroma (end of boil) | Mosaic | 60 g | 1 min | 10.5 % |
| Dry Hop | Equinox | 40 g | 3 day(s) | 14 % |
| Na burzliwą 24h po rozpoczęciu | | | | |
| Dry Hop | Eureka! | 50 g | 3 day(s) | 14.9 % |
| Na burzliwą 24h po rozpoczęciu | | | | |

| | | | | |
|---------|----------|------|----------|------|
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 60 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| London Fog | Ale | Slant | 100 ml | --- |