

NEIPA I NEIPA BlackBerry

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (78.9%) | 80 % | 5 |
| Grain | Briess - Wheat Malt, White | 0.8 kg (14%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.2 kg (3.5%) | 80 % | 2 |
| Grain | Weyermann - Vienna Malt | 0.2 kg (3.5%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Apollo | 10 g | 60 min | 17 % |
| Whirlpool | Citra | 10 g | 60 min | 12 % |
| Dry Hop | Citra | 30 g | 12 day(s) | 12 % |
| Dry Hop | Simcoe | 20 g | 12 day(s) | 13.2 % |
| Dry Hop | Apollo | 20 g | 13 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|---------|------------|
| WIP067 | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | BlackBerry | 500 g | Secondary | 7 day(s) |
| Flavor | Zest z pomarańczy | 100 g | Secondary | 7 day(s) |
| Flavor | Laktosa | 150 g | Secondary | 7 day(s) |

Notes

- Piwo zostanie podzielone na dwa fermentory po 10 l. Do pierwszego pójdzie BlackBerry i laktosa A do drugiego zest z pomarańczy.
Aug 22, 2019, 12:45 AM