

# NEIPA WLP077

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 4.5 kg (70.3%) | 82 %  | 4   |
| Grain | Platki owsiane       | 1.5 kg (23.4%) | 60 %  | 3   |
| Grain | Bestmalz - Chit Malt | 0.4 kg (6.3%)  | 50 %  | 2   |

## Hops

| Use for   | Name                      | Amount | Time     | Alpha acid |
|-----------|---------------------------|--------|----------|------------|
| Whirlpool | Columbus/Tomahawk/Zeus PK | 54 g   | 15 min   | 15.2 %     |
| Dry Hop   | Citra HB                  | 100 g  | 3 day(s) | 13 %       |
| Dry Hop   | Nelson Sauvín             | 50 g   | 3 day(s) | 11 %       |
| Dry Hop   | riwaka                    | 50 g   | 3 day(s) | 3.3 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| wlp077 - tropicale yeast | Ale  | Slant | 150 ml | ---        |

## Notes

- Woda RO

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

zacieranie 23L - chlorek wapnia 4.6, gips 2.3 gr  
wysładzanie 6L - chlorek 3.8, gips 1.9

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Nov 17, 2023, 4:08 PM*