

# nejpijej

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.3 kg (47.9%)	83 %	6
Grain	Briess - Wheat Malt, White	1.4 kg (29.2%)	85 %	5
Grain	Oats, Flaked	1 kg (20.8%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	22 g	60 min	13.2 %
Whirlpool	Citra	60 g	0 min	12 %
20 min				
Whirlpool	Galaxy	40 g	0 min	15 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	40 g	3 day(s)	12 %
peak femr				
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Citra	80 g	3 day(s)	12 %

stable gravity				
Dry Hop	Galaxy	60 g	3 day(s)	15 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Liquid	1000 ml	wlp
20'				