

# Pałac Brzeźno - Oktoberfest 2018 (#5) - NEIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	55 min	13.5 %
Boil	Amarillo	5 g	55 min	8.7 %
Boil	Mosaic	5 g	55 min	12 %
Boil	Citra	5 g	5 min	13.5 %
Boil	Amarillo	25 g	5 min	8.7 %
Boil	Mosaic	20 g	5 min	12 %
Boil	Simcoe	5 g	5 min	13.1 %
Boil	Equinox	5 g	5 min	13.1 %
Aroma (end of boil)	Citra	25 g	0 min	13.5 %
Aroma (end of boil)	Amarillo	35 g	0 min	8.7 %
Aroma (end of boil)	Mosaic	35 g	0 min	12 %
Aroma (end of boil)	Simcoe	35 g	0 min	13.1 %
Aroma (end of boil)	Equinox	35 g	0 min	13.1 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %
Dry Hop	Amarillo	35 g	4 day(s)	8.7 %
Dry Hop	Mosaic	40 g	4 day(s)	12 %
Dry Hop	Simcoe	60 g	4 day(s)	13.1 %
Dry Hop	Equinox	60 g	4 day(s)	13.1 %