

## Session NEIPA #1 - Browar na Wyżynie

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale base Viking Malt	3 kg (63.8%)	81 %	5
Grain	pszeniczny Viking Malt	0.5 kg (10.6%)	81 %	5
Grain	płatki owsiane błyskawiczne	0.6 kg (12.8%)	50 %	3
Grain	płatki pszenne błyskawiczne	0.6 kg (12.8%)	50 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot (USA) - granulat	5 g	60 min	16.1 %
Aroma (end of boil)	Ekuanot (USA) - granulat	20 g	5 min	16.1 %
Aroma (end of boil)	Citra (USA) - granulat	20 g	5 min	13.5 %
Aroma (end of boil)	Mosaic (USA) - granulat	20 g	5 min	10.9 %
Whirlpool	Ekuanot (USA) - granulat	30 g	0 min	16.1 %

Whirlpool	Citra (USA) - granulat	35 g	0 min	13.5 %
Whirlpool	Mosaic (USA) - granulat	35 g	0 min	10.9 %
Dry Hop	Ekuanot (USA) - granulat	35 g	3 day(s)	16.1 %
Dry Hop	Citra (USA) - granulat	35 g	3 day(s)	13.5 %
Dry Hop	Mosaic (USA) - granulat	35 g	3 day(s)	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Ekuanot (USA) - granulat	20 g	Primary	7 day(s)
Water Agent	chlorek sodu	6 g	Mash	70 min
Water Agent	siarczan wapnia	4 g	Mash	70 min
Water Agent	woda demineralizowana	15000 g	Mash	70 min
Water Agent	kwask mlekowy 80%	4 g	Mash	70 min

## Notes

- Whirlpool start w 80C 30 minut.  
*Jan 10, 2018, 9:02 AM*
- Profil wody:  
Ca+2 Mg+2 Na+ Cl- SO4-2 Alkalinity Residual  
101.1 6.0 84.9 135.0 96.9 110.8 35.2  
*Jan 10, 2018, 10:00 AM*