

# Wędzone NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **45**
- SRM **6.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	2 kg (41.9%)	82 %	10
Grain	Słód owsiany Fawcett	1 kg (21%)	61 %	5
Grain	Płatki owsiane	0.5 kg (10.5%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (8.4%)	60 %	3
Grain	Pszeniczny	0.3 kg (6.3%)	85 %	4
Grain	Weyermann - Carapils	0.17 kg (3.6%)	78 %	4
Grain	Weyermann - Pale Ale Malt	0.4 kg (8.4%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	10 min	11.4 %
Boil	Simcoe	20 g	10 min	13.3 %
Boil	Mosaic	20 g	5 min	11.8 %
Aroma (end of boil)	Warrior	20 g	5 min	14.2 %
Aroma (end of boil)	Magnum	20 g	5 min	12.7 %

Aroma (end of boil)	Simcoe	10 g	1 min	13.3 %
Aroma (end of boil)	Mosaic	10 g	1 min	11.8 %
Aroma (end of boil)	Chinook	10 g	1 min	11 %
Whirlpool	Magnum	20 g	---	13.5 %
Whirlpool	Simcoe	10 g	---	13.2 %
Whirlpool	Chinook	15 g	---	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	6 g	---

## Notes

- 30 g Magnum na fermentację burzliwą  
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