

# Żoźna (NEIPA)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (50%)    | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt  | 2 kg (33.3%)  | 81 %  | 5   |
| Grain | Oats, Flaked              | 0.5 kg (8.3%) | 80 %  | 2   |
| Grain | Barley, Flaked            | 0.5 kg (8.3%) | 70 %  | 4   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Chinook  | 5 g    | 70 min   | 13 %       |
| Boil       | Chinook  | 15 g   | 20 min   | 13 %       |
| Boil       | Amarillo | 15 g   | 10 min   | 7.1 %      |
| Boil       | Amarillo | 15 g   | 5 min    | 7.1 %      |
| Whirlpool  | Mosaic   | 30 g   | 20 min   | 10 %       |
| Dry Hop    | Citra    | 30 g   | 7 day(s) | 12 %       |
| Dry Hop    | Amarillo | 30 g   | 4 day(s) | 7.1 %      |
| Dry Hop    | Mosaic   | 30 g   | 2 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Piwo wyszło dobrze.  
*Apr 24, 2019, 11:57 AM*