

## NEIPA#3 ekstrakt

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **9.8**
- 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)**

### Fermentables

| Type           | Name                                     | Amount         | Yield | EBC |
|----------------|------------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale        | 1.7 kg (34.7%) | 80 %  | 35  |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny      | 1.7 kg (34.7%) | 80 %  | 36  |
| Liquid Extract | Ekstrakt słodowy płynny Muntions OWSIANY | 1.5 kg (30.6%) | 60 %  | --- |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 5 g    | 15 min   | 10 %       |
| Aroma (end of boil) | Idaho 7 | 5 g    | 15 min   | 12.7 %     |
| Aroma (end of boil) | Chinook | 5 g    | 15 min   | 13 %       |
| Aroma (end of boil) | Idaho 7 | 45 g   | 2 min    | 12.7 %     |
| Aroma (end of boil) | Mosaic  | 45 g   | 2 min    | 10 %       |
| Aroma (end of boil) | Chinook | 15 g   | 2 min    | 13 %       |
| Dry Hop             | Mosaic  | 50 g   | 2 day(s) | 10 %       |
| Dry Hop             | Idaho 7 | 50 g   | 2 day(s) | 12.7 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Other  | Maltodekstryna | 500 g  | Boil      | 15 min    |
| Flavor | Mango          | 2000 g | Secondary | 14 day(s) |

### Notes

- Warka nr 3  
Warzone 13.05.2025  
Ekstrakt podbity przez maltodekstryne do 17 BLG  
Fermentacja ruszyła 14.05.2025 w temperaturze 18°C

Na fermentację cichą rozlane na dwa pojemniki, w jednym dodana pulpa z mango około 2 kg a w drugim chmiel Idaho7 50g i Mosaic 50g.  
*May 13, 2025, 9:19 AM*