

## NEIPA 3 PK

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **42**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pale Ale Best   | 3.8 kg (63.3%) | 80 %  | 6   |
| Grain | Weizenmalz Best | 1 kg (16.7%)   | 82 %  | 4   |
| Grain | Carahell Best   | 0.2 kg (3.3%)  | 75 %  | 30  |
| Grain | Oats, Flaked    | 1 kg (16.7%)   | 80 %  | 2   |

### Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Mosaic    | 10 g   | 5 min    | 11.5 %     |
| Boil                | Citra     | 10 g   | 5 min    | 11.6 %     |
| Boil                | El Dorado | 10 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Mosaic    | 6 g    | 1 min    | 11.5 %     |
| Aroma (end of boil) | Citra     | 6 g    | 1 min    | 11.6 %     |
| Aroma (end of boil) | El Dorado | 6 g    | 1 min    | 11 %       |
| Whirlpool           | Mosaic    | 20 g   | 35 min   | 11.5 %     |
| Whirlpool           | Citra     | 20 g   | 35 min   | 11.6 %     |
| Whirlpool           | El Dorado | 20 g   | 35 min   | 11 %       |
| Dry Hop             | Mosaic    | 20 g   | 2 day(s) | 11.5 %     |
| Dry Hop             | Citra     | 20 g   | 2 day(s) | 11.6 %     |

|         |           |      |          |      |
|---------|-----------|------|----------|------|
| Dry Hop | El Dorado | 20 g | 2 day(s) | 11 % |
|---------|-----------|------|----------|------|

## Yeasts

| Name             | Type | Form  | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| FM 55 Green Hill | Ale  | Slant | 200 ml | FM         |

## Extras

| Type        | Name               | Amount | Use for | Time |
|-------------|--------------------|--------|---------|------|
| Water Agent | Kwas mlekowy       | 4 g    | Mash    | ---  |
| Water Agent | Gips               | 1 g    | Mash    | ---  |
| Water Agent | Chlorek wapnia 33% | 4 g    | Mash    | ---  |
| Water Agent | NaCl               | 1 g    | Mash    | ---  |

## Notes

- Następna Kombi  
El Dorado, Citra, Mosaic.  
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