

# NEIPA Styczeń

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (58.8%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (29.4%)	80 %	5
Grain	Płatki owsiane	0.4 kg (11.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	50 min	11 %
Whirlpool	lunga	14 g	2 min	11 %
Whirlpool	Bravo	10 g	2 min	15.5 %
Whirlpool	Citra	15 g	2 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove M66	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	mały słoik pigwowca	120 g	Boil	50 min
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## Notes

- 4g gipsu, czeste mieszanie 5,58h  
*Jan 31, 2022, 6:27 PM*