

Tropical Fjord NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (38.5%) | 82 % | 4 |
| Grain | Viking Golden Ale | 1 kg (25.6%) | 80 % | 4 |
| Grain | BESTMALZ - Best Heidelberg | 0.7 kg (17.9%) | 80.5 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.3%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (7.7%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Huell Melon | 10 g | 60 min | 7.5 % |
| Boil | Huell Melon | 20 g | 30 min | 7.5 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 14.5 % |
| Dry Hop | Sorachi Ace | 50 g | 3 day(s) | 10 % |
| Dry Hop | Barbe Rouge | 50 g | 3 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| A38-juice | Ale | Slant | 50 ml | --- |

Notes

- Woda Zywiec Zdrój

Calcium: 41,69 mg/l
Magnesium: 5,62 mg/l
Sodium: 9,65 mg/l
Chloride: 18,9 mg/l
Sulfate: 31,7 mg/l
Alkalinity: 186 ppm as CaCO₃
pH: 7,6

Dodatek

Sól Epsom 1 grama
Chlorek Wapnia 4.5 gram

Kwas mlekowy 80% 2.5ml do zacierania i 1 ml do wyśładzania

Witamina C

1 gram przy zlewaniu na cichą i 1 gram przy zlewaniu na butelkowanie.

Chmienie na zimno 3 dni w 15 stopniach i 2 dni CC w 5.

Refermentacja

72 gramów cukru białego w 350 ml wody (syrop)
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