

## #19 NEIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **15**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **25 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.6 kg (50.7%)	81 %	3
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	Płatki pszeniczne	0.72 kg (10.1%)	65 %	3
Grain	Płatki owsiane	1.78 kg (25.1%)	65 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %
Whirlpool	Galaxy	75 g	1 min	15 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	Sabro	50 g	1 min	15 %
Dry Hop	Trident	100 g	2 day(s)	10 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Sabro	50 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

## Notes

- Profil wody:

Ph ~5,25 (4 ml kwasu fosforowego 75%)

Ca+2Mg+2Na+ Cl- SO4-2HCO3-

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