

3 NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (28%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (28%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 2 kg (28%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.47 kg (6.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.47 kg (6.6%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (2.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------------------------------|------------|--------|----------|------------|
| Whirlpool | Citra 2018 | 90 g | 15 min | 12 % |
| Dodane przy temperaturze 78 stopni. | | | | |
| Whirlpool | Motueka | 60 g | 15 min | 6.3 % |
| Dodane przy temperaturze 78 stopni. | | | | |
| Dry Hop | Simcoe | 90 g | 3 day(s) | 11.7 % |
| Dry Hop | Mosaic | 90 g | 3 day(s) | 12.6 % |

| | | | | |
|---------------------|------------|------|-------|------|
| Aroma (end of boil) | Citra 2018 | 30 g | 3 min | 12 % |
|---------------------|------------|------|-------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|----------|------|
| Water Agent | Kwas L-askrobinowy | 4 g | Bottling | --- |