

NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (6.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Whirlpool	Mosaic	70 g	20 min	10 %
Whirlpool	Citra	70 g	20 min	12 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Galaxy	70 g	1 day(s)	15 %
Dry Hop	Mosaic	100 g	1 day(s)	10 %
Dry Hop	Citra	100 g	1 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	1000 ml	White Labs

Notes

- Whirlpool w temp. 75C. 20 min.
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