

NEIPA 16

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.8 kg (52.8%)	80 %	8
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (9.4%)	60 %	3
Grain	Płatki owsiane	0.5 kg (9.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	5 min	10 %
Aroma (end of boil)	Centennial	40 g	15 min	10.5 %
Aroma (end of boil)	Cascade PL	50 g	15 min	5.2 %
Dry Hop	Ekuanot	40 g	5 day(s)	14 %
Dry Hop	Enigma (AUS)	40 g	5 day(s)	17.2 %
Dry Hop	Eureka!	60 g	5 day(s)	18 %
Dry Hop	Bravo	35 g	5 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	11 g	Mangrove Jack's