

# NEIPA 16 BLG

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (54.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (27%)	80 %	6
Grain	Oats, Flaked	0.7 kg (9.5%)	80 %	2
Grain	Wheat, Flaked	0.7 kg (9.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	90 min	13.1 %
Aroma (end of boil)	Mosaic	100 g	15 min	10 %
Dry Hop	Equinox	90 g	10 day(s)	13.1 %
W pierwszy dzień burzliwej fermentacji				
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Slant	500 ml	Fermentum Mobile
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