

# NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 5 kg (62.5%) | 75 %  | 4   |
| Grain | Pszeniczny     | 2 kg (25%)   | 75 %  | 4   |
| Grain | Płatki owsiane | 1 kg (12.5%) | 60 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 25 g   | 60 min   | 12.5 %     |
| Whirlpool | Citra    | 100 g  | 1 min    | 14.2 %     |
| Whirlpool | Amarillo | 100 g  | 1 min    | 10 %       |
| Dry Hop   | Galaxy   | 100 g  | 2 day(s) | 17.4 %     |
| Dry Hop   | Sabro    | 50 g   | 2 day(s) | 13 %       |
| Dry Hop   | lunga    | 25 g   | 2 day(s) | 12.5 %     |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |