

NEIPA

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **18**
- SRM **1.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.5 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 **4.8 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.93 kg (52.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (28.4%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.33 kg (18.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|---------|-------|------------|
| Whirlpool | Chinook | 33.33 g | 5 min | 11 % |
| Whirlpool | Pałacowy | 33.33 g | 5 min | 8.5 % |
| Whirlpool | Zula | 33.33 g | 5 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 24 ml | White Labs |
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 2.64 g | Lallemand |