

## Neipa #2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3.4 kg (68%)	80 %	4
Grain	Oats, Flaked	0.8 kg (16%)	80 %	2
Grain	Wheat, Flaked	0.8 kg (16%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	25 g	30 min	13.6 %
Whirlpool	Nelson Sauvín	25 g	30 min	11.8 %
Dry Hop	Galaxy	50 g	2 day(s)	13.6 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze 2	Ale	Slant	110 ml	---