

## NEIPA 2020 v2

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **32.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Malteurop Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Płatki pszeniczne	1 kg (15.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	15 min	9.5 %
Whirlpool	Mosaic	50 g	15 min	13.2 %
Whirlpool	Sabro	50 g	15 min	14 %
Dry Hop	Strata	50 g	3 day(s)	9.5 %
Dry Hop	Sabro	100 g	3 day(s)	14 %
Dry Hop	Mosaic	100 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM10 O czym szumią wierzby	Ale	Slant	100 ml	Fermentum Mobile
Lallemand New England	Ale	Slant	100 ml	Lallemand