

NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **71 C**, Time **40 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **71C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3 kg (50%)	85 %	6
Grain	weizenmalt	2 kg (33.3%)	80 %	8
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calista	50 g	60 min	3.9 %
Boil	Monroe	50 g	30 min	2.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Calista	20 g	10 min	3.9 %
Whirlpool	Monroe	50 g	10 min	2.5 %
Dry Hop	Calista	50 g	7 day(s)	3.9 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wzgórze	Ale	Liquid	10 ml	---