

## Neipa #4

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **67**
- SRM **7.5**
- 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 **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 4 kg (61.5%)  | 81 %  | 4   |
| Grain | Oats, Flaked         | 1 kg (15.4%)  | 80 %  | 2   |
| Grain | wheat, flaked        | 1 kg (15.4%)  | 80 %  | 2   |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%) | 75 %  | 45  |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Whirlpool           | Citra  | 25 g   | 30 min   | 12.9 %     |
| Whirlpool           | Mosaic | 25 g   | 30 min   | 12.5 %     |
| Aroma (end of boil) | sabro  | 25 g   | 30 min   | 14.8 %     |
| Dry Hop             | Citra  | 35 g   | 2 day(s) | 12.9 %     |
| Dry Hop             | Mosaic | 35 g   | 2 day(s) | 12.5 %     |
| Dry Hop             | sabro  | 75 g   | 2 day(s) | 14.8 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| hazy daze 2 | Ale  | Slant | 150 ml | ---        |