

NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (62.5%) | 79 % | 6 |
| Grain | Pszeniczny | 1.2 kg (18.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (9.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (9.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|-----------|------------|
| First Wort | Equinox | 9 g | 55 min | 13.1 % |
| Whirlpool | Mosaic | 70 g | 20 min | 10 % |
| Dry Hop | Equinox | 91 g | 10 day(s) | 13.1 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- <http://blog.homebrewing.pl/new-england-ipavermont-ipa/>
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