

# NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **12**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **55 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **55 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 2 kg (48.5%)    | 80 %  | 4   |
| Grain | Pszeniczny                   | 1.17 kg (28.4%) | 85 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (12.1%)  | 73 %  | 20  |
| Grain | Płatki owsiane               | 0.15 kg (3.6%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne            | 0.3 kg (7.3%)   | 85 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 20 g   | 10 min   | 11 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 0 min    | 11 %       |
| Dry Hop   | Citra         | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 2 day(s) | 11 %       |
| Dry Hop   | Galaxy        | 50 g   | 1 day(s) | 15 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp067 | Ale  | Slant | 100 ml | white labs |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 1 g    | Mash    | 60 min |
| Water Agent | sól himalajska | 3.5 g  | Mash    | 60 min |
| Water Agent | gips           | 2 g    | Mash    | 60 min |