

NEIPA Kopyry

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **48**
- SRM **3.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (11.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	falconers flight	30 g	30 min	10.7 %
Boil	falconers flight	30 g	15 min	10.7 %
Aroma (end of boil)	falconers flight	30 g	0 min	10.7 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale