

NEIPA v1 American

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 4 kg (56.3%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.3 kg (18.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (7%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.8 kg (11.3%) | 80 % | 4 |
| Grain | Honey Malt | 0.25 kg (3.5%) | 80 % | 12 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.4%) | 75 % | 150 |
| Sugar | Turbinado | 0.15 kg (2.1%) | 95.7 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 26 g | 80 min | 15.5 % |
| First Wort | Simcoe | 5 g | 80 min | 13.2 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Belma | 25 g | 0 min | 9.4 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

| | | | | |
|---------|--------|------|----------|-------|
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |
| Dry Hop | Belma | 30 g | 7 day(s) | 9.4 % |
| Dry Hop | Azacca | 10 g | 7 day(s) | 14 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 3 day(s) | 10 % |
| Dry Hop | Belma | 35 g | 3 day(s) | 9.4 % |
| Dry Hop | Azacca | 20 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale | Liquid | 250 ml | Yeast Bay |

Notes

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Jun 14, 2017, 7:27 AM