

## NEIPA v4

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **28**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **16.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (69.2%)	80 %	4
Grain	Płatki owsiane	0.6 kg (15.4%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (15.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	30 min	13.7 %
Whirlpool	Amarillo	20 g	30 min	8.7 %
Dry Hop	Citra	30 g	2 day(s)	13.7 %
Dry Hop	Amarillo	30 g	2 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	400 ml	---