

NEIPA/WHITE IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **72.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **40.5 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 9 kg (56.3%) | 82 % | 4 |
| Grain | Weyermann pszeniczny jasny | 3 kg (18.8%) | 80 % | 6 |
| Grain | Płatki owsiane | 1 kg (6.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (6.3%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 1 kg (6.3%) | 78 % | 4 |
| Grain | Weyermann - Carared | 1 kg (6.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Iunga | 100 g | 5 min | 9.6 % |
| Aroma (end of boil) | Amarillo | 50 g | 5 min | 9 % |
| Whirlpool | Citra | 100 g | 60 min | 12 % |