

## NEIPA2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

### Fermentables

| Type  | Name                                 | Amount         | Yield | EBC |
|-------|--------------------------------------|----------------|-------|-----|
| Grain | Słód Pilznieński Viking Malt 3,2-4,5 | 3 kg (41.7%)   | 80 %  | 4   |
| Grain | Słód pszeniczny jasny 3,5-6 EBC      | 2 kg (27.8%)   | 82 %  | 5   |
| Grain | Słód Wiedeński Strzegom 5-7,5 EBC    | 1 kg (13.9%)   | 79 %  | 6   |
| Grain | Płatki owsiane                       | 1.2 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for | Name                    | Amount | Time     | Alpha acid |
|---------|-------------------------|--------|----------|------------|
| Dry Hop | Mosaic                  | 100 g  | 5 day(s) | 10 %       |
| Dry Hop | Centennial              | 100 g  | 5 day(s) | 10.5 %     |
| Boil    | Cascade USA aromatyczny | 30 g   | 45 min   | 5.5 %      |