

# NZ NEIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.2**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (64%)	80 %	2.5
Grain	Viking Wheat Malt	1 kg (16%)	83 %	5
Grain	Słód owsiany Fawcett	0.5 kg (8%)	61 %	5
Grain	Simpsons - Golden Naked Oats	0.25 kg (4%)	73 %	20
Grain	Wheat, Flaked	0.3 kg (4.8%)	77 %	4
Grain	Oats, Flaked	0.2 kg (3.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	25 g	0 min	17.2 %
Whirlpool	Galaxy	25 g	0 min	15 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Sabro	25 g	0 min	15 %
Dry Hop	Enigma (AUS)	75 g	2 day(s)	17.2 %
Dry Hop	Galaxy	75 g	2 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
New England American East Coast Yeast	Ale	Slant	200 ml	Lallemand