

# wesele pro NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **4.5**
- 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 **2.77 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (84.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	30 min	12.8 %
Whirlpool	Equinox	20 g	10 min	12.8 %
Whirlpool	Centennial	30 g	10 min	11.2 %
Dry Hop	Cascade PL	100 g	4 day(s)	4 %
Dry Hop	Centennial	30 g	4 day(s)	11.2 %
Dry Hop	Equinox	30 g	4 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12.5 g	---