

WLP067 NEIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **32**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (67.6%)	82 %	4
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (13.5%)	61 %	5
Adjunct	Pszenica niestodowana	1 kg (13.5%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (PL)	20 g	60 min	11 %
Aroma (end of boil)	Galaxy (AUS)	10 g	5 min	13.6 %
Aroma (end of boil)	Ahtanum	20 g	5 min	5 %
Whirlpool	Galaxy (AUS)	30 g	10 min	13.6 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Dry Hop	Mosaic (US)	50 g	5 day(s)	11.3 %
Dry Hop	Citra (US)	50 g	2 day(s)	12.9 %
Dry Hop	Galaxy (AUS)	50 g	2 day(s)	13.6 %
Dry Hop	Mosaic (US)	50 g	2 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp067 costal haze ale blend	Ale	Slant	800 ml	wlp

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	1 g	Boil	15 min