

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 |