Neipa #1

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **52**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg *(68%)*	80 %	4
Grain	Oats, Flaked	0.8 kg *(16%)*	80 %	2
Grain	Wheat, Flaked	0.8 kg *(16%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	35 g	60 min	12 %
Whirlpool	Mosaic	35 g	60 min	10 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze Ipa Blend 2	Ale	Liquid	1200 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.