NEIPA v. 2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **13**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(60.1%)*	80 %	4
Grain	Pszeniczny	0.41 kg *(9.9%)*	85 %	4
Grain	Słód owsiany Fawcett	0.25 kg *(6%)*	61 %	5
Grain	Płatki pszeniczne	1 kg *(24%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	60 g	5 min	13.9 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Azacca	30 g	3 day(s)	13 %
Dry Hop	HBC472	15 g	3 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Verdant	Ale	Slant	100 ml	Lallemand

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	5 g	Mash	70 min
Water Agent	Kwas mlekowy	3.5 g	Mash	70 min

Notes

- Kwas mlekowy dodany do zacierania - 1ml
  2.5ml/10l wody do wysładzania
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