Pszeniczna NEIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.8**
- Style **American Pale Ale**

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 **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg *(60%)*	81 %	4
Grain	BESTMALZ - Best Wheat Malt	0.6 kg *(20%)*	82 %	4
Grain	Wheat, Flaked	0.6 kg *(20%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	5 min	11.3 %
Whirlpool	Sabro	25 g	1 min	15 %
Whirlpool	Mosaic	25 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	800 ml	White Labs