TB - NEIPA 16BLG 25L

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg *(52.6%)*	80 %	8
Grain	Pilzneński	1.9 kg *(28.6%)*	81 %	4
Grain	Płatki owsiane	0.625 kg *(9.4%)*	60 %	3
Grain	Płatki pszeniczne	0.625 kg *(9.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	5 min	9.5 %
Whirlpool	Centennial	50 g	15 min	10.5 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Equinox	50 g	6 day(s)	13.1 %
Dry Hop	Amarillo	50 g	6 day(s)	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	12.3 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hophead Ale M66	Ale	Dry	11 g	Mangrove Jack's

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