

Style School - NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **3.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **30.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (79.2%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4
Grain	Simpsons - Golden Naked Oats	0.001 kg	73 %	20
Grain	Oats, Malted	0.875 kg (8.7%)	80 %	2
Grain	Acidulated BESTMALZ	0.22 kg (2.2%)	76 %	5
Grain	Płatki pszeniczne	0.5 kg (5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	43 g	60 min	13.2 %
Whirlpool	Citra	43 g	30 min	12 %
Whirlpool	Galaxy	43 g	30 min	15 %
Dry Hop	Citra	130 g	5 day(s)	12 %
Dry Hop	Galaxy	130 g	5 day(s)	15 %
Dry Hop	Simcoe	43 g	5 day(s)	13.2 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	1.5 g	Mash	60 min
Water Agent	Chlorek Sodu	15 g	Mash	60 min

Notes

- Rozcieńczyć do 13.8 BLG
Na podstawie:
<https://www.grainandgrape.com.au/all-grain-homebrew-recipes/style-school-neipa-new-england-ipa/>

Ferment at 17 degrees Celsius
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