NEIPA fermentowana w kegu

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(67.6%)*	81 %	4
Grain	Płatki pszeniczne	1.2 kg *(16.2%)*	60 %	3
Grain	Płatki owsiane	0.4 kg *(5.4%)*	60 %	3
Grain	Pszeniczny	0.8 kg *(10.8%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11.5 %
Boil	Zombie	200 g	1 min	10 %
Boil	Chinook	100 g	1 min	13 %
Dry Hop	Sorachi 100g/Sabro 50g/Nelson Sauvin 50g	200 g	2 day(s)	10 %