NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale	2 kg *(28.2%)*	--- %	5.5
Grain	Płatki owsiane	2 kg *(28.2%)*	60 %	3
Grain	Słód owsiany Fawcett	1 kg *(14.1%)*	61 %	5
Grain	Pszeniczny	0.5 kg *(7%)*	85 %	4
Grain	Monachijski	0.3 kg *(4.2%)*	80 %	16
Grain	płatki żytnie	0.3 kg *(4.2%)*	--- %	---
Sugar	Laktoza	1 kg *(14.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	20 min	12 %
Dry Hop	Citra	50 g	---	12 %
Dry Hop	Amarillo	50 g	---	9.5 %

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	40 ml	Fermentum Mobile