NEIPA na 20lecie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(70%)*	80 %	5
Grain	Pszeniczny	1.5 kg *(15%)*	85 %	4
Grain	płatki jęczmienne	1 kg *(10%)*	60 %	4
Grain	Weyermann - Carapils	0.5 kg *(5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalter Select	25 g	60 min	6.1 %
Whirlpool	Mandarina Bavaria	50 g	20 min	7.7 %
Whirlpool	Citra	50 g	20 min	13.4 %
Whirlpool	Izabella	50 g	20 min	7.6 %
Dry Hop	Amarillo	50 g	3 day(s)	9 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	7.7 %

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