

NEIPA 4

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **13**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (28.8%)	85 %	7
Grain	Castle Pilsen 2RS	2 kg (28.8%)	80.5 %	4
Grain	Simpsons - Wheat Malt	1.4 kg (20.1%)	85 %	4
Grain	Platki pszeniczne	0.25 kg (3.6%)	85 %	3
Grain	Platki owsiane	0.65 kg (9.4%)	85 %	3
Grain	Diastatyczny	0.25 kg (3.6%)	80 %	4
Grain	Weyermann - Carahell	0.4 kg (5.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cashmere Uniw.	10 g	30 min	9.4 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.7 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.5 %
Aroma (end of boil)	Cashmere Uniw.	13 g	0 min	9.4 %
Dry Hop	Centennial	33 g	7 day(s)	10 %

Dry Hop	Citra	33 g	3 day(s)	13.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
East Coast New England	Ale	Dry	11 g	---