PL NEIPA 1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(45.5%)*	81 %	4
Grain	Pszeniczny	2.5 kg *(45.5%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(9.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Dry Hop	Zombie	50 g	3 day(s)	10 %
Dry Hop	Książęcy	100 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand