Neipav2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **15**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg *(34.7%)*	80.5 %	4
Grain	Weyermann - Pale Ale Malt	2 kg *(27.8%)*	85 %	7
Grain	Wheat, Torrified	0.5 kg *(6.9%)*	79 %	4
Grain	Płatki owsiane	0.6 kg *(8.3%)*	85 %	3
Grain	Płatki pszeniczne	0.6 kg *(8.3%)*	85 %	3
Grain	Simpsons - Golden Naked Oats	0.5 kg *(6.9%)*	73 %	20
Grain	Pszeniczny	0.5 kg *(6.9%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	10 g	20 min	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

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Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Slant	1428.57 ml	---