

# NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2.4 kg (65%)	82 %	4
Grain	Wheat, Torrified	0.4 kg (10.8%)	79 %	4
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (10.8%)	77 %	4
Sugar	Cukier	0.091 kg (2.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado	18 g	20 min	13.8 %
Whirlpool	Strata	18 g	20 min	13.6 %
Whirlpool	Enigma	18 g	20 min	16.9 %
Whirlpool	Centennial	18 g	20 min	9.4 %
Dry Hop	El Dorado	19 g	5 day(s)	13.8 %
Dry Hop	Strata	19 g	5 day(s)	13.6 %
Dry Hop	Enigma (AUS)	19 g	5 day(s)	16.9 %
Dry Hop	Centennial	19 g	5 day(s)	9.4 %
Dry Hop	El Dorado	18 g	2 day(s)	13.8 %

Dry Hop	Centennial	18 g	2 day(s)	9.4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs