#11 NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **4.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.7 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **44.7 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **34.3 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **35.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg *(48.1%)*	81 %	4
Grain	pilzneński	2.3 kg *(22.1%)*	78 %	4
Grain	Weyermann - Carapils	0.7 kg *(6.7%)*	78 %	4
Grain	Oats, Flaked	1.2 kg *(11.5%)*	80 %	2
Grain	Wheat, Flaked	1.2 kg *(11.5%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8 g	60 min	12.8 %
Whirlpool	Simcoe	55 g	20 min	12.8 %
Whirlpool	Citra	55 g	20 min	13.9 %
Dry Hop	Citra	45 g	3 day(s)	13.9 %
Dry Hop	mosaic	100 g	3 day(s)	12.3 %
Dry Hop	Nelson Sauvin	100 g	3 day(s)	10.5 %
Dry Hop	Amarillo	50 g	3 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Wyeast - 1318 London Ale III	Ale	Liquid	100 ml	Wyeast Labs

Notes

- whirlfloc 1/2 tabletki
  do zacierania łyżeczka soli kuchennej
  Chmielenie prowadzic w 82stopniach przez 30minut, włączona pompa.
  Warzone 2.07.2023, 27litrow 15.6blg.
  Dec 27, 2022, 12:40 PM