NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg *(75%)*	80.5 %	4
Grain	Płatki owsiane	1 kg *(12.5%)*	60 %	3
Grain	Płatki pszeniczne	1 kg *(12.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Whirlpool	Citra	25 g	10 min	12 %
Whirlpool	Nelson Sauvin	25 g	10 min	11 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Nelson Sauvin	25 g	7 day(s)	11 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM706	Ale	Liquid	40 ml	Fermentum Mobile

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