NEIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(50%)*	81 %	4
Grain	Weyermann - Carapils	0.8 kg *(20%)*	78 %	4
Sugar	Corn Sugar (Dextrose)	0.6 kg *(15%)*	100 %	0
Grain	Oats, Flaked	0.6 kg *(15%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	15 min	10.5 %
Boil	Amarillo	50 g	1 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	100 ml	The Yeast Bay