Woodstock NEIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(66.7%)*	80 %	5
Grain	Pszeniczny	1.5 kg *(20%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(6.7%)*	60 %	3
Grain	Płatki owsiane	0.5 kg *(6.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	15 min	11 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Dry Hop	Citra	110 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lalmand

Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	10 g	Boil	60 min

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

Fining	Whirfloc	0.5 g	Boil	5 min