NEIPA Jan Ciućka

- Gravity **15.2 BLG**
- ABV **---**
- IBU **12**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(33.3%)*	80 %	4
Grain	Maris Otter Crisp	4 kg *(33.3%)*	83 %	6
Grain	Oats, Flaked	4 kg *(33.3%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	10 min	13.2 %
Whirlpool	Simcoe	250 g	0 min	13.2 %
Dry Hop	Amarillo	300 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP#008	Ale	Liquid	5.01 ml	---

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