

## US NEIPA 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.85 kg (38.1%)	81 %	4
Grain	Pszeniczny	2 kg (41.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.3%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (10.3%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	lunga	20 g	10 min	11 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand