

## #10 NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (52.8%)	81 %	4
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (13.9%)	61 %	5
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Boil	Nelson Sauvín	15 g	15 min	11 %
Boil	Nelson Sauvín	20 g	5 min	11 %
Whirlpool	Nelson Sauvín	105 g	0 min	11 %
Dry Hop	Nelson Sauvín	150 g	2 day(s)	11 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Haze Daze II	Ale	Liquid	1500 ml	The Yeast Bay