

## #141 NEIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **50**
- SRM **4.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **25.1 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (73%)	82 %	4
Grain	Strzegom Pszeniczny	0.95 kg (16.1%)	73 %	6
Grain	Rice, Flaked	0.32 kg (5.4%)	70 %	2
Sugar	Cane (Beet) Sugar	0.21 kg (3.6%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.11 kg (1.9%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	40 g	55 min	10.5 %
Whirlpool	Simcoe	53 g	1 min	13.2 %
Whirlpool	Citra	53 g	1 min	12 %
Whirlpool	Centennial	43 g	1 min	9.7 %
Dry Hop	141) Mosaic	50 g	6 day(s)	13.2 %
Dry Hop	141) El Dorado	58 g	6 day(s)	13.8 %
Dry Hop	141) Chinook	42 g	6 day(s)	11 %
Dry Hop	142) Chinook	25 g	6 day(s)	11 %
Dry Hop	142) Simcoe	15 g	6 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	210 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	12 min
Other	Witamina C	3.6 g	Secondary	12 day(s)