

3 NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (28%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (28%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (28%)	80 %	4
Grain	Płatki owsiane	0.47 kg (6.6%)	85 %	3
Grain	Płatki pszeniczne	0.47 kg (6.6%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra 2018	90 g	15 min	12 %
Dodane przy temperaturze 78 stopni.				
Whirlpool	Motueka	60 g	15 min	6.3 %
Dodane przy temperaturze 78 stopni.				
Dry Hop	Simcoe	90 g	3 day(s)	11.7 %
Dry Hop	Mosaic	90 g	3 day(s)	12.6 %

Aroma (end of boil)	Citra 2018	30 g	3 min	12 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas L-askrobinowy	4 g	Bottling	---