

## #6 NEIPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (60.6%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (15.2%)	79 %	6
Grain	Pszeniczny	1.2 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	60 min	15 %
Boil	Sabro	15 g	5 min	15 %
Aroma (end of boil)	Citra	30 g	5 min	13.5 %
Aroma (end of boil)	Sabro	30 g	0 min	15 %
Aroma (end of boil)	Mosaic	50 g	0 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Dry Hop	Sabro	50 g	4 day(s)	15 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %
Dry Hop	Mosaic	50 g	4 day(s)	12 %

### Yeasts

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

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	1 ml	Wyeast Labs

## Notes

- Mosaic na aromat przy schłodzeniu do 75 stopni na 20 min.  
*Mar 8, 2019, 1:29 PM*