

NEIPA 1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (69.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (15.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Chinook | 100 g | 5 min | 11 % |
| Whirlpool | Pałacowy | 100 g | 5 min | 8.5 % |
| Dry Hop | Galaxy | 150 g | 2 day(s) | 15 % |
| Whirlpool | Zula | 100 g | 5 min | 13.3 % |
| Dry Hop | Nelson Sauvín | 150 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 72 ml | White Labs |

| | | | | |
|---|-----|-----|--------|-----------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 7.92 g | Lallemand |
|---|-----|-----|--------|-----------|