

NEIPA 10.04.2022

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Viking Pilsner malt | 1 kg (15.4%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Azacca | 25 g | 10 min | 12.9 % |
| Boil | Citra | 25 g | 10 min | 12.9 % |
| Boil | Azacca | 25 g | 0 min | 12.9 % |
| Boil | Citra | 25 g | 0 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| mangrove jack's M66 | Ale | Dry | 11 g | --- |