

# NEIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7%)	85 %	3
Grain	Płatki owsiane	0.8 kg (14%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Huell Melon	50 g	20 min	8.2 %
Dry Hop	Galaxy	50 g	2 day(s)	13.6 %
Dry Hop	Nelson Sauvign	50 g	2 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HAZY DAZE II	Ale	Liquid	1000 ml	White Labs

## Notes

- Pół warki nienachmielona na zimno, natomiast 10l około 10g/l hoprate  
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