

NEipa?

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **40**
- SRM **11.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **76 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (14.1%)	85 %	3
Grain	Viking Vienna Malt	1 kg (14.1%)	79 %	7
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (47.9%)	80 %	30
Liquid Extract	Bruntal	1.7 kg (23.9%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	30 g	30 min	11 %
Aroma (end of boil)	WAI-ITI	50 g	15 min	4.1 %
Whirlpool	Equinox	50 g	20 min	13.1 %
Dry Hop	Nelson Sauvign	70 g	3 day(s)	11 %
Dry Hop	WAI-ITI	50 g	3 day(s)	4.1 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile