

# NEIPA 12L

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **4.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 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 **14 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 2.4 kg (60%) | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (25%)   | 80 %  | 4   |
| Grain | Płatki owsiane | 0.6 kg (15%) | 60 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 11 g   | 60 min   | 12.4 %     |
| Whirlpool | Citra         | 52 g   | 1 min    | 12 %       |
| Whirlpool | Amarillo      | 52 g   | 1 min    | 9.5 %      |
| Dry Hop   | Galaxy        | 52 g   | 2 day(s) | 15 %       |
| Dry Hop   | Sabro         | 52 g   | 2 day(s) | 15 %       |
| Dry Hop   | Nelson Sauvín | 52 g   | 2 day(s) | 11 %       |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale  | Liquid | 52 ml  | White Labs |

|   |     |     |        |           |
|---|-----|-----|--------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale | Dry | 5.72 g | Lallemand |
|---|-----|-----|--------|-----------|