

NEIPA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **42.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (64.3%) | 80 % | 7 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0 kg | 78 % | 4 |
| Grain | Słód Dekstrynowy | 1 kg (14.3%) | 1 % | --- |
| Grain | płatki jęczmienne | 0.5 kg (7.1%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Citra | 40 g | 60 min | 12 % |
| Mash | Cascade | 40 g | 60 min | 6 % |
| Mash | Chinook | 40 g | 60 min | 13 % |
| Dry Hop | Citra | 60 g | --- | 12 % |
| Dry Hop | Cascade | 60 g | --- | 6 % |
| Dry Hop | Chinook | 60 g | --- | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|-----|------|---------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |
|--------------------------|-----|-----|------|---------|