

NEIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **26**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **69 C**, Time **65 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **65 min** at **69C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Pilzneński premium Weyermann | 2.4 kg (49%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1 kg (20.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.75 kg (15.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.75 kg (15.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|-----------|------------|
| Aroma (end of boil) | El Dorado | 30 g | 10 min | 11 % |
| Aroma (end of boil) | WAI-ITI | 25 g | 10 min | 1.8 % |
| Aroma (end of boil) | Wai-iti | 25 g | 5 min | 1.8 % |
| Aroma (end of boil) | El Dorado | 20 g | 5 min | 11 % |
| Dry Hop | El Dorado | 15 g | 11 day(s) | 11 % |
| Dry Hop | El Dorado | 35 g | 5 day(s) | 11 % |
| Dry Hop | WAI-ITI | 50 g | 5 day(s) | 1.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |