

NEIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **40**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (66.2%) | 81 % | 4 |
| Grain | Simpsons - Golden Promise | 1.5 kg (22.1%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.45 kg (6.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.35 kg (5.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Amarillo | 43 g | 75 min | 9.5 % |
| Boil | Amarillo | 43 g | 0 min | 9.5 % |
| Whirlpool | Citra | 28 g | 0 min | 12 % |
| Whirlpool | Galaxy | 28 g | 0 min | 15 % |
| Whirlpool | Mosaic | 28 g | 0 min | 10 % |
| Dry Hop | Citra | 85 g | 7 day(s) | 12 % |
| Dry Hop | Galaxy | 43 g | 7 day(s) | 15 % |
| Dry Hop | Mosaic | 43 g | 7 day(s) | 10 % |