

NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (64.9%)	80 %	4
Grain	Pszeniczny	1 kg (13%)	85 %	4
Grain	Oats, Flaked	1 kg (13%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.5%)	77 %	4
Sugar	Maltodekstryna	0.2 kg (2.6%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	Citra	100 g	1 min	12 %
Whirlpool	Amarillo	100 g	1 min	9.5 %
Dry Hop	Nelson Sauvign	100 g	2 day(s)	11 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Sabro	100 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP067 - Coastal Haze	Ale	Liquid	100 ml	White Labs
wytrawniejsze (mocniejsze odfermentowanie) https://piwo.org/forums/topic/28554-white-labs-wlp067-coastal-haze-ale-yeast-blend/				
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand
słodsze, tańsze, wymagana kontrola ph				