

## NEIPA #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **66 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.4 kg (64.7%)	81 %	6
Grain	Pszeniczny	1.4 kg (20.6%)	85 %	4
Grain	Płatki owsiane	1 kg (14.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.1 %
Whirlpool	Citra	20 g	30 min	13.1 %
Whirlpool	Amarillo	15 g	30 min	9.8 %
Whirlpool	Mosaic	15 g	30 min	12.2 %
Dry Hop	Motueka	50 g	1 day(s)	6.3 %
Dry Hop	Citra	20 g	1 day(s)	13.1 %
Dry Hop	Amarillo	85 g	1 day(s)	9.8 %
Dry Hop	Mosaic	85 g	1 day(s)	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP 644	Ale	Slant	200 ml	White Labs
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