

## NEIPA 2 PK

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Pilsner Malz Best | 3 kg (60%) | 81 %  | 3   |
| Grain | Weizenmalz Best   | 1 kg (20%) | 82 %  | 4   |
| Grain | Oats, Flaked      | 1 kg (20%) | 80 %  | 2   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 5 min    | 15.5 %     |
| Aroma (end of boil) | Mosaic                 | 20 g   | 5 min    | 11.5 %     |
| Aroma (end of boil) | Citra                  | 20 g   | 5 min    | 11.6 %     |
| Whirlpool           | Amarillo               | 20 g   | 30 min   | 6.1 %      |
| Whirlpool           | Mosaic                 | 20 g   | 30 min   | 11.5 %     |
| Whirlpool           | Citra                  | 20 g   | 30 min   | 11.6 %     |
| Dry Hop             | Amarillo               | 20 g   | 2 day(s) | 6.1 %      |
| Dry Hop             | Mosaic                 | 20 g   | 2 day(s) | 11.5 %     |
| Dry Hop             | Citra                  | 20 g   | 2 day(s) | 11.6 %     |
| Dry Hop             | Amarillo               | 20 g   | 2 day(s) | 6.1 %      |
| Dry Hop             | Mosaic                 | 20 g   | 2 day(s) | 11.5 %     |

|         |       |      |          |        |
|---------|-------|------|----------|--------|
| Dry Hop | Citra | 20 g | 2 day(s) | 11.6 % |
|---------|-------|------|----------|--------|

### Yeasts

| Name             | Type | Form  | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| FM 55 Green Hill | Ale  | Slant | 100 ml | FM         |

### Extras

| Type        | Name         | Amount | Use for | Time |
|-------------|--------------|--------|---------|------|
| Water Agent | Kwas mlekowy | 3.5 g  | Mash    | ---  |
| Water Agent | Gips         | 3 g    | Mash    | ---  |