

NEIPA 4

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **13**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (28.8%) | 85 % | 7 |
| Grain | Castle Pilsen 2RS | 2 kg (28.8%) | 80.5 % | 4 |
| Grain | Simpsons - Wheat Malt | 1.4 kg (20.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.25 kg (3.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.65 kg (9.4%) | 85 % | 3 |
| Grain | Diastatyczny | 0.25 kg (3.6%) | 80 % | 4 |
| Grain | Weyermann - Carahell | 0.4 kg (5.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort | Cashmere Uniw. | 10 g | 30 min | 9.4 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.7 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 12.5 % |
| Aroma (end of boil) | Cashmere Uniw. | 13 g | 0 min | 9.4 % |
| Dry Hop | Centennial | 33 g | 7 day(s) | 10 % |

| | | | | |
|---------|-------|------|----------|--------|
| Dry Hop | Citra | 33 g | 3 day(s) | 13.1 % |
|---------|-------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| East Coast New England | Ale | Dry | 11 g | --- |