

NEIPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **63**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.6 kg (7.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4.9%)	85 %	3
Grain	Pilzneński	6.5 kg (79.8%)	81 %	4
Grain	Abbey Malt Weyermann	0.65 kg (8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	15 min	10.4 %
Boil	Galaxy	30 g	15 min	15.8 %
Boil	Citra	30 g	15 min	13.3 %
Whirlpool	Mosaic	70 g	15 min	10.4 %
Whirlpool	Galaxy	20 g	15 min	15 %
Whirlpool	Citra	20 g	15 min	13.3 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Citra	50 g	3 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile