

NEIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.2 kg (71.2%)	80 %	4
Grain	Płatki pszeniczne	0.6 kg (8.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Weyermann pszeniczny jasny	1 kg (13.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.6 %
Boil	Equinox	25 g	10 min	13.6 %
Aroma (end of boil)	Mosaic	30 g	1 min	13.2 %
Aroma (end of boil)	Amarillo	30 g	1 min	6.3 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Centennial	60 g	4 day(s)	9.4 %
Dry Hop	Amarillo	60 g	4 day(s)	6.3 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale