

NEIPA HD2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsen Malt | 4 kg (66.7%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.6 kg (10%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (10%) | 85 % | 3 |
| Grain | Simpsons - Golden Naked Oats | 0.3 kg (5%) | 73 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 20 min | 17.6 % |
| Whirlpool | Mosaic | 30 g | 0 min | 12.5 % |
| Whirlpool | Citra | 30 g | 0 min | 12.9 % |
| Whirlpool | Galaxy | 30 g | 0 min | 13.6 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 12.5 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 13.9 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12.9 % |
| Dry Hop | Equinox | 30 g | 2 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| wlp4042 | Ale | Slant | 200 ml | Whitelabs |