

# NEIPA II 0 IBU

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **2**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (62.8%)	82 %	4
Grain	Płatki owsiane	0.8 kg (18.6%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (18.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	1 min	10 %
Whirlpool	Nelson Sauvín	25 g	1 min	11 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	25 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	lactic acid	5 g	Mash	---