

# NEIPA v1 American

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (56.3%)	79 %	6
Grain	Strzegom Pszeniczny	1.3 kg (18.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Grain	Płatki orkiszowe	0.8 kg (11.3%)	80 %	4
Grain	Honey Malt	0.25 kg (3.5%)	80 %	12
Grain	Strzegom Karmel 150	0.1 kg (1.4%)	75 %	150
Sugar	Turbinado	0.15 kg (2.1%)	95.7 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	26 g	80 min	15.5 %
First Wort	Simcoe	5 g	80 min	13.2 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Belma	25 g	0 min	9.4 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Belma	30 g	7 day(s)	9.4 %
Dry Hop	Azacca	10 g	7 day(s)	14 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %
Dry Hop	Belma	35 g	3 day(s)	9.4 %
Dry Hop	Azacca	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	250 ml	Yeast Bay

## Notes

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