

NEIPA v2 Pacific

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **37.7 liter(s)**

Steps

- Temp **38 C**, Time **0 min**
- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.5 liter(s)** of strike water to **40.1C**
- Add grains
- Keep mash **0 min** at **38C**
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (53.3%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (20%)	81 %	6
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Honey Malt	0.25 kg (3.3%)	80 %	12
Sugar	Turbinado	0.25 kg (3.3%)	95.7 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Rakau (NZ)	25 g	0 min	9.5 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Aroma (end of boil)	Enigma (AUS)	20 g	0 min	17.2 %
Dry Hop	Rakau (NZ)	30 g	14 day(s)	9.5 %
Dry Hop	Galaxy	30 g	14 day(s)	15 %
Dry Hop	Azacca	20 g	14 day(s)	14 %

Dry Hop	Enigma (AUS)	20 g	14 day(s)	17.2 %
Dry Hop	Rakau (NZ)	35 g	7 day(s)	9.5 %
Dry Hop	Galaxy	35 g	7 day(s)	15 %
Dry Hop	Azacca	20 g	7 day(s)	14 %
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	7.5 g	Mash	90 min
Water Agent	Epsom Salt	2.5 g	Mash	90 min
Water Agent	Calcium Chloride	3 g	Mash	90 min
Water Agent	Kosher Salt	0.4 g	Mash	90 min
Water Agent	Gypsum	2.5 g	Boil	75 min
Water Agent	Epsom Salt	1 g	Boil	75 min
Water Agent	Calcium Chloride	0.5 g	Boil	75 min

Notes

- KMN2X70
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