

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
May 15, 2017, 8:44 PM