

NEIPA v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1 kg (20%)	79 %	30
Grain	Weyermann - Pale Wheat Malt	2.5 kg (50%)	85 %	5
Grain	Weyermann - Carawheat	0.5 kg (10%)	77 %	97
Grain	Oats, Flaked	1 kg (20%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	10 min	15 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Sorachi Ace	50 g	2 day(s)	10 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile
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