

NEIPA v5

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **28**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.8 kg (70%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (15%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (15%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra | 20 g | 30 min | 13.7 % |
| Whirlpool | Amarillo | 20 g | 30 min | 8.7 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 13.7 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy Daze | Ale | Slant | 400 ml | --- |