

Neipa vol 2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (53.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (13.3%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.7%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Mosaic | 25 g | 20 min | 10 % |
| Boil | Citra | 25 g | 20 min | 12 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Dr Rudi | 50 g | 5 day(s) | 11.8 % |
| Dry Hop | Palisade | 50 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |