

## PL NEIPA 2

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (39%)	81 %	4
Grain	Pszeniczny	2.6 kg (44.1%)	85 %	4
Grain	Płatki owsiane	1 kg (16.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Dry Hop	Amora Preta	50 g	3 day(s)	10 %
Dry Hop	RH 2/20	50 g	3 day(s)	7 %
Dry Hop	Vermhelo	50 g	3 day(s)	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand