

## #19 NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (72.7%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (12.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (12.1%)	60 %	3
Sugar	Cukier	0.125 kg (3%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	25 g	20 min	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	200 ml	White Labs