

#26 NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (42.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (14.3%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Enigma | 10 g | 60 min | 17.1 % |
| Whirlpool | Enigma (AUS) | 40 g | --- | 17.2 % |
| Whirlpool | Sabro | 50 g | --- | 15 % |
| Dry Hop | Enigma (AUS) | 50 g | 3 day(s) | 17.2 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |
| Whirlpool | Nectaron | 50 g | 0 min | 10.5 % |
| Dry Hop | Nectaron | 50 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------------|-------------|---------------|-------------------|
| WLP518 - Opshaug Kveik Ale | Ale | Liquid | 70 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |
| Water Agent | chlorek wapnia | 5 g | Mash | 60 min |
| Water Agent | sól kuchenna | 2 g | Mash | 60 min |