

## #32 NEIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.3 kg (50%)	80.5 %	2
Grain	Pszeniczny	1.5 kg (22.7%)	85 %	4
Grain	Płatki owsiane	1.35 kg (20.5%)	80 %	3
Grain	Płatki pszeniczne	0.45 kg (6.8%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	12 %
Whirlpool	Sabro	50 g	1 min	15 %
Whirlpool	Mosaic	50 g	1 min	10 %
Whirlpool	Ahhhroma	50 g	1 min	16.7 %
Dry Hop	Sabro	100 g	2 day(s)	15 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %
Dry Hop	Ahhhroma	100 g	2 day(s)	16.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	300 ml	Wyeast Labs