

## #4 Może w końcu się uda NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (63.9%)	81 %	2.5
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9 g	60 min	12.8 %
Whirlpool	El Dorado	35 g	23 min	13.2 %
Whirlpool	Amarillo	45 g	23 min	7.3 %
Whirlpool	Sultana	45 g	23 min	14.7 %
Whirlpool	Citra	20 g	23 min	12.8 %
Dry Hop	El Dorado	65 g	2 day(s)	15 %
Dry Hop	Sultana	55 g	2 day(s)	14.7 %
Dry Hop	Amarillo	55 g	2 day(s)	9.5 %
Dry Hop	Citra	56 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Liquid	1500 ml	white labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia 33%	12 g	Mash	---
Water Agent	gips	3 g	Mash	---
Water Agent	Kwas fosforowy	1.7 g	Mash	---
Water Agent	Kwas Fosforowy	1.1 g	Boil	70 min