

Idahoo NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.1 kg (41.3%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2.25 kg (30%) | 83 % | 5 |
| Grain | Oats, Malted | 1 kg (13.3%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.52 kg (6.9%) | 77 % | 4 |
| Grain | Weyermann - Rye Malt | 0.38 kg (5.1%) | 85 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Whirlpool | Mosaic | 45 g | 30 min | 10 % |
| 77'C | | | | |
| Whirlpool | Simcoe | 45 g | 30 min | 13.2 % |
| 77'C | | | | |
| Dry Hop | Idaho 7 | 50 g | 5 day(s) | 12.7 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 300 ml | White Labs |