

# NEIPA 1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.2%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	80 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	100 g	5 min	11 %
Whirlpool	Pałacowy	100 g	5 min	8.5 %
Dry Hop	Galaxy	150 g	2 day(s)	15 %
Whirlpool	Zula	100 g	5 min	13.3 %
Dry Hop	Nelson Sauvín	150 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	72 ml	White Labs

Lallemand - LalBrew American East Coast - New England	Ale	Dry	7.92 g	Lallemand
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