

NEIPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **5**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (80%) | 80 % | 7 |
| Grain | Płatki pszeniczne | 0.25 kg (10%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 10 g | 0 min | 13 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 13 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 13 % |
| Boil | Citra | 4 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |