

# NEIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.8 kg (57.1%)	80.5 %	2
Grain	Pszeniczny	0.6 kg (12.2%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (20.4%)	61 %	5
Grain	Płatki owsiane	0.5 kg (10.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	12 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Citra Cryo	25 g	2 day(s)	12 %
Dry Hop	Sabro Cryo	25 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlore wapnia	5 g	Mash	60 min