

# NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (56.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (14.1%)	85 %	4
Grain	Wheat, Flaked	0.4 kg (11.3%)	77 %	4
Grain	Płatki owsiane	0.65 kg (18.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Motueka'20	100 g	1 min	8.2 %
Dry Hop	Sabro'20	100 g	3 day(s)	13.6 %
Dry Hop	Nelson Sauvín'20	50 g	3 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	120 ml	White Labs
Stara gęstwa, ok.				

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Łuska ryżowa	100 g	Mash	60 min
Water Agent	Chlorek wapnia	2 g	Mash	60 min
Water Agent	Kwas fosforowy	2 g	Mash	30 min
2ml/12l wody do wyśładzania - użyłem 9l.				