

NEIPA #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4.4 kg (64.7%) | 81 % | 6 |
| Grain | Pszeniczny | 1.4 kg (20.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.1 % |
| Whirlpool | Citra | 20 g | 30 min | 13.1 % |
| Whirlpool | Amarillo | 15 g | 30 min | 9.8 % |
| Whirlpool | Mosaic | 15 g | 30 min | 12.2 % |
| Dry Hop | Motueka | 50 g | 1 day(s) | 6.3 % |
| Dry Hop | Citra | 20 g | 1 day(s) | 13.1 % |
| Dry Hop | Amarillo | 85 g | 1 day(s) | 9.8 % |
| Dry Hop | Mosaic | 85 g | 1 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|---------|-----|-------|--------|------------|
| WLP 644 | Ale | Slant | 200 ml | White Labs |
|---------|-----|-------|--------|------------|