

NEIPA 2 PK

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (60%)	81 %	3
Grain	Weizenmalz Best	1 kg (20%)	82 %	4
Grain	Oats, Flaked	1 kg (20%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.5 %
Aroma (end of boil)	Citra	20 g	5 min	11.6 %
Whirlpool	Amarillo	20 g	30 min	6.1 %
Whirlpool	Mosaic	20 g	30 min	11.5 %
Whirlpool	Citra	20 g	30 min	11.6 %
Dry Hop	Amarillo	20 g	2 day(s)	6.1 %
Dry Hop	Mosaic	20 g	2 day(s)	11.5 %
Dry Hop	Citra	20 g	2 day(s)	11.6 %
Dry Hop	Amarillo	20 g	2 day(s)	6.1 %
Dry Hop	Mosaic	20 g	2 day(s)	11.5 %

Dry Hop	Citra	20 g	2 day(s)	11.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM 55 Green Hill	Ale	Slant	100 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	3.5 g	Mash	---
Water Agent	Gips	3 g	Mash	---