

# NEIPA 2020 v1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 3 kg (50%)   | 81 %  | 4   |
| Grain | Malteurop Pszeniczny | 1 kg (16.7%) | 81 %  | 6   |
| Grain | Płatki pszeniczne    | 1 kg (16.7%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 1 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time      | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Whirlpool | Citra  | 50 g   | 15 min    | 13.1 %     |
| Whirlpool | Galaxy | 50 g   | 15 min    | 15 %       |
| Dry Hop   | Mosaic | 50 g   | 10 day(s) | 12.2 %     |
| Dry Hop   | Mosaic | 50 g   | 14 day(s) | 12.2 %     |
| Dry Hop   | Mosaic | 25 g   | 3 day(s)  | 12.2 %     |
| Dry Hop   | Citra  | 25 g   | 3 day(s)  | 13.1 %     |
| Dry Hop   | Galaxy | 25 g   | 3 day(s)  | 15 %       |
| Dry Hop   | Mosaic | 25 g   | 3 day(s)  | 13.2 %     |
| Dry Hop   | Galaxy | 25 g   | 3 day(s)  | 15 %       |

|         |       |      |          |        |
|---------|-------|------|----------|--------|
| Dry Hop | Citra | 25 g | 3 day(s) | 13.1 % |
|---------|-------|------|----------|--------|

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 100 ml | Fermentum Mobile |
| Lallemand New England      | Ale  | Dry    | 11 g   | Lallemand        |