

NEIPA #3

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (50%)	80 %	7
Grain	Pilzneński	1 kg (11.1%)	81 %	4
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (5.6%)	78 %	4
Grain	Weyermann pszeniczny jasny	2 kg (22.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	30 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Dry Hop	Amarillo	30 g	---	9.5 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Dry Hop	Citra	30 g	---	12 %
Dry Hop	Mosaic	30 g	---	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	125 ml	White Labs