

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 |