

NEIPA 3

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (42.1%)	85 %	7
Grain	Simpsons - Wheat Malt	1.5 kg (21%)	85 %	4
Grain	Munich Malt 15	1.15 kg (16.1%)	80 %	15
Grain	Płatki pszeniczne	0.25 kg (3.5%)	85 %	3
Grain	Płatki owsiane	0.6 kg (8.4%)	85 %	3
Grain	Diastatyczny	0.3 kg (4.2%)	80 %	4
Grain	Płatki jęczmienne	0.33 kg (4.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Ekuanot Uniw.	8 g	10 min	13.5 %
Boil	Magnat Gor.	10 g	20 min	14 %
Aroma (end of boil)	Cashmere Uniw.	22 g	10 min	9.4 %
Whirlpool	Centennial	33 g	10 min	10 %
Dry Hop	Mandarina Bavaria Arom.	20 g	14 day(s)	7.9 %
Dry Hop	Mosaic	33 g	3 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min