

# NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (75.3%)	81 %	4
Grain	Oats, Flaked	1 kg (21.5%)	80 %	2
Grain	Abbey Malt Weyermann	0.15 kg (3.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %
Aroma (end of boil)	Citra	20 g	5 min	12.3 %
Aroma (end of boil)	Palisade	20 g	5 min	8.7 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.3 %
Aroma (end of boil)	Cascade	20 g	5 min	6.7 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM10 O czym szumią wierzby	Ale	Slant	500 ml	Fermentum Mobile
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