

NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (80.2%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.8 kg (9.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (9.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------|----------|--------|----------|------------|
| Whirlpool | Amarillo | 50 g | 15 min | 9.5 % |
| Whirlpool | Simcoe | 50 g | 15 min | 13.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| W 2 dniu burzliwej | | | | |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| W 2 dniu burzliwej | | | | |
| Dry Hop | Mosaic | 35 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 35 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 35 g | 4 day(s) | 13.2 % |
| Dry Hop | Amarillo | 35 g | 4 day(s) | 9.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Wlp coastal haze | Ale | Slant | 150 ml | White Labs |