

# NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **12**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **55 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **55 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (48.5%)	80 %	4
Grain	Pszeniczny	1.17 kg (28.4%)	85 %	4
Grain	Simpsons - Golden Naked Oats	0.5 kg (12.1%)	73 %	20
Grain	Płatki owsiane	0.15 kg (3.6%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	10 min	11 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Galaxy	50 g	1 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp067	Ale	Slant	100 ml	white labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	1 g	Mash	60 min
Water Agent	sól himalajska	3.5 g	Mash	60 min
Water Agent	gips	2 g	Mash	60 min