

NEIPA HD2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen Malt	4 kg (66.7%)	80.5 %	2
Grain	Pszeniczny	0.6 kg (10%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.6 kg (10%)	85 %	3
Grain	Simpsons - Golden Naked Oats	0.3 kg (5%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	20 min	17.6 %
Whirlpool	Mosaic	30 g	0 min	12.5 %
Whirlpool	Citra	30 g	0 min	12.9 %
Whirlpool	Galaxy	30 g	0 min	13.6 %
Dry Hop	Mosaic	50 g	2 day(s)	12.5 %
Dry Hop	Galaxy	50 g	2 day(s)	13.9 %
Dry Hop	Citra	50 g	2 day(s)	12.9 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp4042	Ale	Slant	200 ml	Whitelabs