

NEIPA light

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Pszenica niesłodowana	0.5 kg (8.3%)	75 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (8.3%)	72 %	4
Grain	Żytni	0.5 kg (8.3%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Whirlpool	Centennial	100 g	0 min	8.5 %
Whirlpool	Citra	100 g	0 min	13.5 %
Dry Hop	Citra	100 g	6 day(s)	13.5 %
Dry Hop	Centennial	100 g	6 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm55	Ale	Liquid	200 ml	Fermentum M

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	---