

NEIPA (oyl-210)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **4.4**
- 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 **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye, Flaked	0.8 kg (9.3%)	78.3 %	4
Grain	Strzegom Pilzneński	7 kg (81.4%)	80 %	4
Grain	Oats, Flaked	0.8 kg (9.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Vic Secret	50 g	4 day(s)	16.3 %
Whirlpool	Galaxy	50 g	10 min	15 %
Dry Hop	Galaxy	150 g	4 day(s)	15 %
Whirlpool	Enigma (AUS)	50 g	10 min	17.2 %
Whirlpool	Vic Secret	50 g	10 min	16.3 %
Dry Hop	Enigma (AUS)	50 g	4 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oyl-210 where da funk?	Ale	Slant	200 ml	Omega Yeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywa dla drozdzy	3 g	Boil	2 min