

NEIPA (PIŃKA)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **66C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 5 kg (75.8%) | 83 % | 6 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Grain | Cara Crystal | 0.1 kg (1.5%) | 78 % | 150 |
| Grain | Barke | 1 kg (15.2%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|------------|--------|----------|------------|
| First Wort | Centennial | 10 g | 0 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 60 g | 0 min | 10 % |
| Po 60 min gotowania, wrzucamy 60g chwilkę potrzymamy, zanim nie puszcze piwa przez chłodnicę | | | | |
| Dry Hop | Centennial | 80 g | 0 day(s) | 10.5 % |
| Centennial dodajemy w 1. dniu fermentacji burzliwej | | | | |
| Dry Hop | Citra | 90 g | 5 day(s) | 12 % |
| Dodajemy na początku fermentacji cichej PAMIĘTAJ - cicha fermentacja ---> 5 dni !!! | | | | |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dodajemy po 2 dniach cichej fermentacji. PAMIĘTAJ - cicha fermentacja ---> 5 dni !!! | | | | |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |