

# NEIPA - Twojbrowar

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | pale ale          | 3 kg (54.5%)   | 80 %  | 5   |
| Grain | Pilznieński       | 1.5 kg (27.3%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%)  | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (9.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name         | Amount | Time      | Alpha acid |
|-----------|--------------|--------|-----------|------------|
| Boil      | Mosaic       | 40 g   | 5 min     | 10 %       |
| Whirlpool | Centennial   | 40 g   | 15 min    | 10.5 %     |
| Whirlpool | Cascade      | 50 g   | 15 min    | 6 %        |
| Dry Hop   | Bravo        | 35 g   | 4 day(s)  | 15.5 %     |
| Dry Hop   | Eureka!      | 60 g   | 4 day(s)  | 18 %       |
| Dry Hop   | Ekuanot      | 40 g   | 20 day(s) | 10 %       |
| Dry Hop   | Enigma (AUS) | 40 g   | 7 day(s)  | 17.2 %     |

## Yeasts

| Name                                | Type | Form   | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| WLP067 Coastal Haze Ale Yeast Blend | Ale  | Liquid | 300 ml | White Labs |

## Extras

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

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | Whirlfloc       | 1 g    | Boil    | 5 min  |
| Water Agent | Chlorek Wapnia  | 5 g    | Mash    | 70 min |
| Water Agent | Gips Piwowarski | 5 g    | Mash    | 70 min |

## Notes

- Whirlfloc dodaję pomimo tego, że piwo ma być mętne. Z lektur blogów wynika, że zmętnienie ma pochodzić od chmielu, a nie z białka z zasypu.  
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