

## NEIPA V2.0

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **4.2**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (80.4%)	80 %	5
Grain	Oats, Flaked	0.8 kg (14.3%)	80 %	2
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Barley, Flaked	0.1 kg (1.8%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Whirlpool	Citra	30 g	30 min	13.7 %
Whirlpool	Citra	30 g	30 min	13.7 %
Whirlpool	Galaxy	20 g	30 min	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale
Safbrew WB-06	Wheat	Dry	2 g	Safbrew
Safbrew T-58	Ale	Dry	1 g	Fermentis

## Notes

- Modyfikacja wody:  
Chlorek Wapnia: 4g  
Gips Piwowarski: 2,5g  
Sól kuchenna: 2g

Słody dodane do 17l wody o temperaturze 74C. Po chwili temperatura stabilizuje się na 66-67C.

15min w 66C  
Grzanie minuta, duży palnik.  
15min w 67C  
15min w 67C  
15min w 66C, grzanie.

5 minut grzania do 70-71C  
10min w 72C i do filtracji

Bardzo płynna filtracja, wyszło 25L 12BLG  
*Jun 16, 2018, 7:48 AM*