

# NEIPA V2 - Citra and Centennial

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (65.2%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (24.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Weyermann - Carapils	0.133 kg (2.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	15 g	30 min	12 %
Whirlpool	Centennial	15 g	30 min	10.5 %
Dry Hop	Citra	45 g	0 day(s)	12 %
Dry Hop	Centennial	45 g	0 day(s)	10.5 %
Dry Hop	Citra	90 g	0 day(s)	12 %
Dry Hop	Centennial	90 g	0 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---

## Notes

- Warka dzielona na dwie. Oddzielny whirlpool  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.