

NEIPA wersja 2023

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (44.9%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (22.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (5.6%)	85 %	4
Grain	Weyermann - Wiedeński	0.5 kg (5.6%)	81 %	8
Grain	Płatki owsiane	1 kg (11.2%)	85 %	3
Grain	Weyermann - Carared	0.3 kg (3.4%)	75 %	45
Grain	Płatki pszeniczne	0.6 kg (6.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	20 g	60 min	14 %
Whirlpool	Mandarina Bavaria	40 g	20 min	7.7 %
Whirlpool	Amarillo	20 g	20 min	9 %
Whirlpool	Citra	40 g	20 min	12 %
Dry Hop	Mandarina Bavaria	40 g	3 day(s)	7.7 %
Dry Hop	Centennial	40 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	118.18 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Kwas Askorbinowy	5 g	Bottling	---