

# NEIPA/WHITE IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **72.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **40.5 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9 kg (56.3%)	82 %	4
Grain	Weyermann pszeniczny jasny	3 kg (18.8%)	80 %	6
Grain	Płatki owsiane	1 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (6.3%)	85 %	3
Grain	Weyermann - Carapils	1 kg (6.3%)	78 %	4
Grain	Weyermann - Carared	1 kg (6.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	100 g	5 min	9.6 %
Aroma (end of boil)	Amarillo	50 g	5 min	9 %
Whirlpool	Citra	100 g	60 min	12 %