

## NEIPA2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznieński Viking Malt 3,2-4,5	3 kg (41.7%)	80 %	4
Grain	Słód pszeniczny jasny 3,5-6 EBC	2 kg (27.8%)	82 %	5
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	1 kg (13.9%)	79 %	6
Grain	Płatki owsiane	1.2 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Dry Hop	Centennial	100 g	5 day(s)	10.5 %
Boil	Cascade USA aromatyczny	30 g	45 min	5.5 %