

# NIEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	20 min	13 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11 %

## Yeasts

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