

# PL NEIPA 1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 2.5 kg (45.5%) | 81 %  | 4   |
| Grain | Pszeniczny     | 2.5 kg (45.5%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (9.1%)  | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | lunga    | 20 g   | 60 min   | 11 %       |
| Dry Hop | Zombie   | 50 g   | 3 day(s) | 10 %       |
| Dry Hop | Książęcy | 100 g  | 3 day(s) | 7 %        |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 150 ml | Lallemand  |