

TB - NEIPA 16BLG 25L

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale | 3.5 kg (52.6%) | 80 % | 8 |
| Grain | Pilzneński | 1.9 kg (28.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.625 kg (9.4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.625 kg (9.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Amarillo | 50 g | 5 min | 9.5 % |
| Whirlpool | Centennial | 50 g | 15 min | 10.5 % |
| Whirlpool | Cascade | 50 g | 15 min | 6 % |
| Dry Hop | Equinox | 50 g | 6 day(s) | 13.1 % |
| Dry Hop | Amarillo | 50 g | 6 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.3 % |
| Dry Hop | Enigma (AUS) | 50 g | 3 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|-----------------|
| Hophead Ale M66 | Ale | Dry | 11 g | Mangrove Jack's |