

## US NEIPA 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 1.85 kg (38.1%) | 81 %  | 4   |
| Grain | Pszeniczny        | 2 kg (41.2%)    | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (10.3%)  | 60 %  | 3   |
| Grain | płatki jęczmienne | 0.5 kg (10.3%)  | 60 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil    | lunga                  | 20 g   | 10 min   | 11 %       |
| Dry Hop | Citra                  | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Amarillo               | 100 g  | 3 day(s) | 9.5 %      |

### Yeasts

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