51 NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **13**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4 kg *(72.7%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(9.1%)*	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(9.1%)*	61 %	5
Grain	Płatki owsiane	0.25 kg *(4.5%)*	60 %	3
Grain	Płatki pszeniczne	0.25 kg *(4.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Sabro	25 g	0 min	15 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Moutere	50 g	0 min	14.5 %
Dry Hop	Sabro	25 g	0 day(s)	15.1 %
Dry Hop	Citra	25 g	0 day(s)	12 %
Dry Hop	Moutere	50 g	0 day(s)	14.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Moutere	100 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	40 ml	White Labs