

## NEIPA 2 BIAB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **68**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **12 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (30.8%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (7.7%)	70 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	23 g	60 min	15 %
Boil	Citra	17 g	20 min	13 %
Boil	Galaxy	15 g	20 min	13.5 %
Boil	Citra	10 g	5 min	13 %
Boil	Galaxy	10 g	5 min	13.5 %
Whirlpool	Amarillo	30 g	30 min	7 %
Dry Hop	Citra	15 g	5 day(s)	13 %
Dry Hop	Galaxy	15 g	5 day(s)	13.5 %
Dry Hop	Amarillo	15 g	5 day(s)	7 %

### Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	7 g	Mash	---