

NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **70 C**, Time **2 min**
- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **2 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Carabody	0.5 kg (8.3%)	100 %	8
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	11 %
Whirlpool	Mosaic	50 g	10 min	10 %
Whirlpool	Sabro	30 g	10 min	15 %
Aroma (end of boil)	Huell Melon	50 g	5 min	7.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	90 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hophead Ale M66	Ale	Dry	10.5 g	Mangrove Jack's