Neipa #4

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **67**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(61.5%)*	81 %	4
Grain	Oats, Flaked	1 kg *(15.4%)*	80 %	2
Grain	wheat, flaked	1 kg *(15.4%)*	80 %	2
Grain	Abbey Malt Weyermann	0.5 kg *(7.7%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	30 min	12.9 %
Whirlpool	Mosaic	25 g	30 min	12.5 %
Aroma (end of boil)	sabro	25 g	30 min	14.8 %
Dry Hop	Citra	35 g	2 day(s)	12.9 %
Dry Hop	Mosaic	35 g	2 day(s)	12.5 %
Dry Hop	sabro	75 g	2 day(s)	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze 2	Ale	Slant	150 ml	---

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