#10 NEIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg *(65.6%)*	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg *(18.7%)*	81 %	6
Grain	Płatki owsiane	0.25 kg *(7.8%)*	85 %	3
Grain	Płatki pszeniczne	0.25 kg *(7.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	3 g	30 min	13.1 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Dry Hop	Equinox	27 g	12 day(s)	13.1 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	10 g	Brewferm

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