NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **4.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg *(59%)*	81 %	4
Grain	Pszeniczny	2 kg *(25.6%)*	80 %	4
Grain	Płatki owsiane	1.2 kg *(15.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	Citra	100 g	1 min	12 %
Whirlpool	Amarillo	100 g	1 min	9.5 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Sabro	100 g	2 day(s)	15 %
Dry Hop	Nelson Sauvin	100 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	100 ml	White Labs

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

Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand