

# NEIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński            | 2 kg (50%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils  | 0.8 kg (20%) | 78 %  | 4   |
| Sugar | Corn Sugar (Dextrose) | 0.6 kg (15%) | 100 % | 0   |
| Grain | Oats, Flaked          | 0.6 kg (15%) | 80 %  | 2   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 30 g   | 15 min | 10.5 %     |
| Boil    | Amarillo   | 50 g   | 1 min  | 8.9 %      |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory    |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale  | Slant | 100 ml | The Yeast Bay |