NEIPA (PIŃKA)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **---**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **66C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg *(75.8%)*	83 %	6
Grain	Pszeniczny	0.5 kg *(7.6%)*	85 %	4
Grain	Cara Crystal	0.1 kg *(1.5%)*	78 %	150
Grain	Barke	1 kg *(15.2%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	10 g	0 min	10.5 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Po 60 min gotowania, wrzucamy 60g chwilkę potrzymamy, zanim nie puszczę piwa przez chłodnicę				
Dry Hop	Centennial	80 g	0 day(s)	10.5 %
Centennial dodajemy w 1. dniu fermentacji burzliwej				
Dry Hop	Citra	90 g	5 day(s)	12 %
Dodajemy na początku fermentacji cichej PAMIĘTAJ - cicha fermentacja ---> 5 dni !!!				
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dodajemy po 2 dniach cichej fermentacji. PAMIĘTAJ - cicha fermentacja ---> 5 dni !!!				

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis