

NEIPA #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **14**
- SRM **4.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4.8 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.2%)	81 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	85 %	3
Grain	płatki owsiane	1 kg (15.4%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Whirlpool	Azacca	50 g	0 min	14 %
Whirlpool	Sabro	50 g	0 min	15 %
Whirlpool	Citra (ambasada USA)	50 g	2 min	12 %
Whirlpool	Equinox	50 g	2 min	13.1 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Vic Secret	50 g	2 day(s)	16.3 %
Dry Hop	Sabro	50 g	2 day(s)	15 %

Yeasts

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

Yeast Bay Funk Town	Ale	Slant	1000 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	90 min
Water Agent	E300	3 g	Bottling	---
Fining	whirfloc	4 g	Boil	5 min