

#12 NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (29.4%)	81 %	3.5
Grain	Weyermann - Pale Ale Malt	2.6 kg (38.2%)	85 %	6.5
Grain	Płatki owsiane	1.2 kg (17.6%)	85 %	2
Grain	Płatki pszeniczne	1 kg (14.7%)	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	3 min	11.2 %
Whirlpool	Nelson Sauvín	100 g	20 min	11.2 %
Poniżej 70 stopni. Od czasu do czasu mieszając				
Dry Hop	Mosaic	150 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 Saccharomyces brux-like Trois	Ale	Liquid	150 ml	White Labs

Starter 1L

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas L-askrobinowy	4 g	Bottling	---

Notes

- Cold crash przed butelkowaniem.
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N66P0NS>
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