

## #16 NEIPA V3

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **11**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (65.4%)	79.5 %	6
Grain	Pszeniczny	1.75 kg (22.9%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.2%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (2.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	100 g	0 min	4.1 %
78 stopni				
Whirlpool	Nelson Sauvín	50 g	15 min	11.2 %
78 stopni				
Dry Hop	Galaxy	100 g	4 day(s)	15 %
Dry Hop	Mouteka	90 g	4 day(s)	8 %
Dry Hop	Nelson Sauvín	10 g	4 day(s)	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
weldwerks juicy bits	Ale	Culture	150 g	---
Drożdże pozyskane z puszki				

### Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	250 g	Mash	5 min
Namoczyć mocno przed dodaniem na koniec wygrzewu.				

### Notes

- Bez cichej. Chmiel na 3-4 dni pod koniec ale przed zakończeniem fermentacji i następnie solidny cold crash.  
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=TGX86L8>  
*Jan 5, 2020, 7:05 PM*