

40 NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Simpsons - Golden Promise	1 kg (25%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	10 min	17 %
Boil	Galaxy	10 g	5 min	15 %
Boil	Enigma (AUS)	10 g	5 min	17.2 %
Whirlpool	Galaxy	10 g	0 min	15 %
Whirlpool	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	10 g	3 day(s)	17.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	20 g	3 day(s)	17.2 %

Dry Hop	Citra	70 g	3 day(s)	12 %
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