

51 NEIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **45**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 4 kg (65.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.2%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.2%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.25 kg (4.1%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (4.1%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (9.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Whirlpool | Sabro | 25 g | 15 min | 15 % |
| Whirlpool | Citra | 25 g | 15 min | 12 % |
| Whirlpool | Moutere | 50 g | 15 min | 14.5 % |
| Dry Hop | Sabro | 25 g | 0 day(s) | 15.1 % |
| Dry Hop | Citra | 25 g | 0 day(s) | 12 % |
| Dry Hop | Moutere | 50 g | 0 day(s) | 14.5 % |

| | | | | |
|---------|---------|-------|----------|--------|
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Moutere | 100 g | 3 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale | Liquid | 40 ml | White Labs |