

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------|-----|-------|---------|------------------|
| Yaest Bay Funk Town | Ale | Slant | 1000 ml | Fermentum Mobile |
|---------------------|-----|-------|---------|------------------|

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 |