

NEIPA 16

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.8 kg (52.8%) | 80 % | 8 |
| Grain | Pilzneński | 1.5 kg (28.3%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (9.4%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Mosaic | 40 g | 5 min | 10 % |
| Aroma (end of boil) | Centennial | 40 g | 15 min | 10.5 % |
| Aroma (end of boil) | Cascade PL | 50 g | 15 min | 5.2 % |
| Dry Hop | Ekuanot | 40 g | 5 day(s) | 14 % |
| Dry Hop | Enigma (AUS) | 40 g | 5 day(s) | 17.2 % |
| Dry Hop | Eureka! | 60 g | 5 day(s) | 18 % |
| Dry Hop | Bravo | 35 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 Liberty Bell Ale | Ale | Dry | 11 g | Mangrove Jack's |