

NEIPA 16 BLG

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (54.1%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 2 kg (27%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.7 kg (9.5%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.7 kg (9.5%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|----------|--------|-----------|------------|
| First Wort | Equinox | 10 g | 90 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 100 g | 15 min | 10 % |
| Dry Hop | Equinox | 90 g | 10 day(s) | 13.1 % |
| W pierwszy dzień burzliwej fermentacji | | | | |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------|-----|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 500 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|