

# NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (62.5%)	75 %	4
Grain	Pszeniczny	2 kg (25%)	75 %	4
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %
Whirlpool	Citra	100 g	1 min	14.2 %
Whirlpool	Amarillo	100 g	1 min	10 %
Dry Hop	Galaxy	100 g	2 day(s)	17.4 %
Dry Hop	Sabro	50 g	2 day(s)	13 %
Dry Hop	lunga	25 g	2 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand