

NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **4.2**
- Style **American Amber Ale**

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 **27.3 liter(s)**
- Total mash volume **35.1 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 **27.3 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 **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 4.6 kg (59%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (25.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (15.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Citra | 100 g | 1 min | 12 % |
| Whirlpool | Amarillo | 100 g | 1 min | 9.5 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 15 % |
| Dry Hop | Sabro | 100 g | 2 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 100 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 100 ml | White Labs |

| | | | | |
|---|-----|-----|------|-----------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11 g | Lallemand |
|---|-----|-----|------|-----------|