

## NEIPA 2 Fabryka Kraftow

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (80.9%)	80 %	2
Grain	Płatki owsiane	1 kg (14.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (4.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	5 g	60 min	65 %
Dry Hop	Riwaka CP	100 g	2 day(s)	3.3 %
Dry Hop	Citra CP	100 g	2 day(s)	14.2 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Ahhroma	50 g	2 day(s)	16.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega