

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 |