

NEIPA 3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (65.8%)	81 %	6
Grain	Weyermann - Pale Wheat Malt	1 kg (16.4%)	85 %	5
Grain	Platki owsiane	0.33 kg (5.4%)	85 %	3
Grain	Simpsons - Aromatic Malt	0.5 kg (8.2%)	82.5 %	49
Grain	Platki orkiszowe	0.25 kg (4.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	5 g	20 min	13.2 %
Aroma (end of boil)	Pacific Gem	20 g	3 min	13.2 %
Whirlpool	Polaris	20 g	10 min	20.5 %
Whirlpool	Citra	50 g	10 min	13.3 %
Dry Hop	Aromat chmielowy Citra	5 g	1 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
bulldog b5	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	1 g	Boil	15 min