

NEIPA 3

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (42.1%) | 85 % | 7 |
| Grain | Simpsons - Wheat Malt | 1.5 kg (21%) | 85 % | 4 |
| Grain | Munich Malt 15 | 1.15 kg (16.1%) | 80 % | 15 |
| Grain | Płatki pszeniczne | 0.25 kg (3.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (8.4%) | 85 % | 3 |
| Grain | Diastatyczny | 0.3 kg (4.2%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.33 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|-----------|------------|
| Mash | Ekuanot Uniw. | 8 g | 10 min | 13.5 % |
| Boil | Magnat Gor. | 10 g | 20 min | 14 % |
| Aroma (end of boil) | Cashmere Uniw. | 22 g | 10 min | 9.4 % |
| Whirlpool | Centennial | 33 g | 10 min | 10 % |
| Dry Hop | Mandarina Bavaria Arom. | 20 g | 14 day(s) | 7.9 % |
| Dry Hop | Mosaic | 33 g | 3 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Mangrove Jack's M54 Californian Lager | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |