

NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **69 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (40%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (32%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (8%)	85 %	5
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Waimea	6 g	10 min	15.3 %
5 minut z chłodnicą i 5 chłodzenie				
Aroma (end of boil)	Mosaic	5 g	10 min	12.1 %
5 minut z chłodnicą i 5 chłodzenie				
Aroma (end of boil)	Galaxy	5 g	10 min	14.5 %
5 minut z chłodnicą i 5 chłodzenie				

Whirlpool	Mosaic	15 g	25 min	12.1 %
w 75 stopniach na 25				
Whirlpool	Galaxy	15 g	25 min	14.5 %
w 75 stopniach na 25				
Whirlpool	Nelson Sauvignon	15 g	25 min	11.1 %
w 75 stopniach na 25				
Whirlpool	Waimea	15 g	25 min	15.3 %
w 75 stopniach na 25				
Whirlpool	Citra	15 g	25 min	13.7 %
w 75 stopniach na 25				

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile