

NEIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.11 kg (55.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (10.1%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.07 kg (3.5%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.07 kg (3.5%) | 75 % | 45 |
| Grain | Słód pszeniczny Bestmalz | 0.07 kg (3.5%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.07 kg (3.5%) | 85 % | 3 |
| Dry Extract | Dry Extract (DME) - Light | 0.2 kg (10.1%) | 95 % | 16 |
| Sugar | Glukoza | 0.2 kg (10.1%) | 95 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 12.8 % |
| Boil | Citra | 6 g | 5 min | 13.5 % |
| Boil | Simcoe | 6 g | 5 min | 12.8 % |
| Boil | Cascade | 3 g | 5 min | 6 % |

| | | | | |
|-----------|------------|------|----------|--------|
| Whirlpool | Citra | 10 g | 1 min | 13.5 % |
| Dry Hop | Centennial | 15 g | 3 day(s) | 10.5 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 5 g | 3 day(s) | 12.8 % |
| Dry Hop | Citra | 5 g | 3 day(s) | 13.5 % |
| Dry Hop | Cascade | 3 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|----------|------------------|
| FM55 NEIPA | Ale | Liquid | 69.23 ml | Fermentum Mobile |