

## NEIPA v2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **8.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Bestmalz Red X              | 1 kg (20%)   | 79 %  | 30  |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (50%) | 85 %  | 5   |
| Grain | Weyermann - Carawheat       | 0.5 kg (10%) | 77 %  | 97  |
| Grain | Oats, Flaked                | 1 kg (20%)   | 80 %  | 2   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | El Dorado   | 20 g   | 10 min   | 15 %       |
| Aroma (end of boil) | Mosaic      | 50 g   | 10 min   | 10 %       |
| Dry Hop             | Mosaic      | 50 g   | 2 day(s) | 10 %       |
| Dry Hop             | Sorachi Ace | 50 g   | 2 day(s) | 10 %       |
| Dry Hop             | Galaxy      | 50 g   | 2 day(s) | 15 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|