

# Niskoalkoholowa NEIPA

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **11**
- SRM **2.9**
- 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 **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **74 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (27.8%)	81 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (41.7%)	81 %	4
Grain	Oats, Malted	0.5 kg (13.9%)	80 %	2
Grain	Wheat, Flaked	0.3 kg (8.3%)	77 %	4
Grain	Barley, Flaked	0.2 kg (5.6%)	70 %	4
Grain	Weyermann - Vienna Malt	0.1 kg (2.8%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Nelson Sauvign	60 g	14 day(s)	11 %
Dry Hop	Equinox	70 g	14 day(s)	13.1 %
Dry Hop	Citra	50 g	14 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP067	Ale	Liquid	1000 ml	---