

## PL NEIPA 2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 2.3 kg (39%)   | 81 %  | 4   |
| Grain | Pszeniczny     | 2.6 kg (44.1%) | 85 %  | 4   |
| Grain | Płatki owsiane | 1 kg (16.9%)   | 60 %  | 3   |

### Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | lunga       | 30 g   | 60 min   | 11 %       |
| Dry Hop | Amora Preta | 50 g   | 3 day(s) | 10 %       |
| Dry Hop | RH 2/20     | 50 g   | 3 day(s) | 7 %        |
| Dry Hop | Vermhelo    | 50 g   | 3 day(s) | 8 %        |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 150 ml | Lallemand  |