

## #12 NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt  | 2 kg (29.4%)   | 81 %  | 3.5 |
| Grain | Weyermann - Pale Ale Malt | 2.6 kg (38.2%) | 85 %  | 6.5 |
| Grain | Płatki owsiane            | 1.2 kg (17.6%) | 85 %  | 2   |
| Grain | Płatki pszeniczne         | 1 kg (14.7%)   | 85 %  | 2   |

### Hops

| Use for  | Name          | Amount | Time     | Alpha acid |
|--|---------------|--------|----------|------------|
| Boil   | Nelson Sauvín | 50 g   | 3 min    | 11.2 %     |
| Whirlpool                                      | Nelson Sauvín | 100 g  | 20 min   | 11.2 %     |
| Poniżej 70 stopni. Od czasu do czasu mieszając |               |        |          |            |
| Dry Hop  | Mosaic        | 150 g  | 2 day(s) | 12 %       |

### Yeasts

| Name                                       | Type | Form   | Amount | Laboratory |
|--|------|--------|--------|------------|
| WLP644<br>Saccharomyces<br>brux-like Trois | Ale  | Liquid | 150 ml | White Labs |

Starter 1L

### Extras

| Type        | Name               | Amount | Use for  | Time |
|-------------|--------------------|--------|----------|------|
| Water Agent | Kwas L-askrobinowy | 4 g    | Bottling | ---  |

### Notes

- Cold crash przed butelkowaniem.  
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N66P0NS>  
*Jul 6, 2019, 8:54 AM*