

14 mix neipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **69**
- SRM **3.8**
- 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 **3.7 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.455 kg (8.3%)	78 %	4
Grain	Viking Pilsner malt	2 kg (36.7%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (36.7%)	80 %	5
Grain	Słód pszeniczny jasny Bestmalz	1 kg (18.3%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	15 min	13.1 %
Whirlpool	Citra	100 g	15 min	13.1 %
Whirlpool	Motueka	30 g	15 min	6.3 %
Dry Hop	Simcoe	100 g	7 day(s)	14.5 %
Dry Hop	Mosaic	100 g	7 day(s)	12.2 %