

#18 NEIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **80**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.36 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (73.7%)	80 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (10.5%)	80 %	4.5
Grain	Płatki owsiane	0.5 kg (10.5%)	85 %	3
Grain	Carabelge	0.2 kg (4.2%)	80 %	30
Grain	Sauermalz	0.05 kg (1.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	14.2 %
Boil	Citra	10 g	0 min	13.7 %
Boil	Galaxy	20 g	0 min	14.2 %
Boil	Mosaic	20 g	0 min	10.4 %
Boil	Azacca	10 g	0 min	13.1 %
Whirlpool	Citra	20 g	60 min	13.7 %
ca. 77 °C				
Whirlpool	Galaxy	20 g	60 min	14.2 %
Whirlpool	Azacca	20 g	60 min	13.1 %

Whirlpool	Mosaic	30 g	60 min	10.4 %
Dry Hop	Azacca	10 g	4 day(s)	13.1 %
3 dzien burzliwej				
Dry Hop	Citra	5 g	4 day(s)	13.7 %
Dry Hop	Galaxy	20 g	4 day(s)	14.2 %
Dry Hop	Mosaic	20 g	4 day(s)	10.4 %
Dry Hop	Azacca	10 g	3 day(s)	13.1 %
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Dry Hop	Citra	15 g	3 day(s)	13.7 %
Dry Hop	Galaxy	30 g	3 day(s)	14.2 %
Dry Hop	Mosaic	30 g	3 day(s)	10.4 %