

#19 NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (72.7%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (12.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (12.1%) | 60 % | 3 |
| Sugar | Cukier | 0.125 kg (3%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Amarillo | 25 g | 20 min | 9.5 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 200 ml | White Labs |