

NEIPA 0918

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **1**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (50%) | 81 % | 6 |
| Grain | Pszeniczny | 1.8 kg (30%) | 85 % | 4 |
| Adjunct | Oats, Flaked | 1.2 kg (20%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 1 g | 70 min | 13.5 % |
| Whirlpool | Amarillo | 80 g | 0 min | 9.5 % |
| Whirlpool | Citra | 80 g | 0 min | 12 % |
| Whirlpool | Simcoe | 80 g | 0 min | 13.2 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 20 g | 2 day(s) | 13.2 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|--------|-------|------------------|
| FM55 Zielone wzgórze | Ale | Liquid | 15 ml | Fermentum Mobile |
|-------------------------|-----|--------|-------|------------------|