

# 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
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FM55 Zielone wzgórze	Ale	Liquid	15 ml	Fermentum Mobile
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