

# NEIPA 1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 4.5 kg (69.2%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (15.4%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (15.4%)   | 60 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Chinook       | 100 g  | 5 min    | 11 %       |
| Whirlpool | Pałacowy      | 100 g  | 5 min    | 8.5 %      |
| Dry Hop   | Galaxy        | 150 g  | 2 day(s) | 15 %       |
| Whirlpool | Zula          | 100 g  | 5 min    | 13.3 %     |
| Dry Hop   | Nelson Sauvín | 150 g  | 2 day(s) | 11 %       |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale  | Liquid | 72 ml  | White Labs |

|   |     |     |        |           |
|---|-----|-----|--------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale | Dry | 7.92 g | Lallemand |
|---|-----|-----|--------|-----------|