

NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|-----------------|-------|-----|
| Grain | Mep@ Pils | 2.4 kg (65%) | 82 % | 4 |
| Grain | Wheat, Torrified | 0.4 kg (10.8%) | 79 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (10.8%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.4 kg (10.8%) | 77 % | 4 |
| Sugar | Cukier | 0.091 kg (2.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | El Dorado | 18 g | 20 min | 13.8 % |
| Whirlpool | Strata | 18 g | 20 min | 13.6 % |
| Whirlpool | Enigma | 18 g | 20 min | 16.9 % |
| Whirlpool | Centennial | 18 g | 20 min | 9.4 % |
| Dry Hop | El Dorado | 19 g | 5 day(s) | 13.8 % |
| Dry Hop | Strata | 19 g | 5 day(s) | 13.6 % |
| Dry Hop | Enigma (AUS) | 19 g | 5 day(s) | 16.9 % |
| Dry Hop | Centennial | 19 g | 5 day(s) | 9.4 % |
| Dry Hop | El Dorado | 18 g | 2 day(s) | 13.8 % |

| | | | | |
|---------|------------|------|----------|-------|
| Dry Hop | Centennial | 18 g | 2 day(s) | 9.4 % |
|---------|------------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 100 ml | White Labs |