

NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (41.9%)	80 %	4
Grain	Płatki owsiane	1.2 kg (38.7%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (12.9%)	85 %	3
Grain	Pszeniczny	0.2 kg (6.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic'18	30 g	15 min	12.6 %
Whirlpool	Amarillo'19	30 g	15 min	8.3 %
Dry Hop	Hbc472'19	30 g	2 day(s)	9.3 %
Dry Hop	Citra'19	30 g	2 day(s)	13.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Verdant ipa	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól himalajska	5 g	Boil	5 min