

NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (47%) | 85 % | 7 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (18.8%) | 80 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.71 kg (13.3%) | 85 % | 5 |
| Adjunct | Briess - Red Wheat Flakes | 0.25 kg (4.7%) | 70 % | 4 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (9.4%) | 80 % | 5 |
| Adjunct | Briess - Barley Flakes | 0.36 kg (6.8%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 8.5 g | 70 min | 15.7 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 22 g | 20 min | 15.7 % |
| Whirlpool | Citra | 30 g | 20 min | 12 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

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|---------|--------|------|----------|--------|
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 100 ml | Fermentum Mobile |