

# NEIPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.9**
- 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 **30 min**
- Evaporation rate **25 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (66.7%)   | 80 %  | 4   |
| Grain | Wheat, Flaked       | 0.5 kg (16.7%) | 77 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (16.7%) | 60 %  | 3   |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale  | Liquid | 600 ml | White Labs |