

NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64%)	81 %	4
Grain	Oats, Flaked	1 kg (16%)	80 %	2
Grain	Wheat Blanc - Castle Malting	0.5 kg (8%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4
Grain	Imperial Malt	0.25 kg (4%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.25 kg (4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.4 %
Boil	Columbus/Tomahawk/Zeus	15 g	0 min	15.4 %
Whirlpool	Amarillo	75 g	20 min	8.9 %
Dry Hop	Amarillo	100 g	3 day(s)	8.9 %
Dry Hop	Mosaic Cryo	32 g	3 day(s)	24 %
Dry Hop	X13459	100 g	3 day(s)	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaCl ₂	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min