

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 |