

NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (62.5%) | 75 % | 4 |
| Grain | Pszeniczny | 2 kg (25%) | 75 % | 4 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 12.5 % |
| Whirlpool | Citra | 100 g | 1 min | 14.2 % |
| Whirlpool | Amarillo | 100 g | 1 min | 10 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 17.4 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 13 % |
| Dry Hop | lunga | 25 g | 2 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |