

NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **1**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (57.9%)	81 %	6
Grain	Briess - Pilsen Malt	1.45 kg (24%)	80.5 %	2
Adjunct	Oats, Flaked	0.3 kg (5%)	80 %	2
Adjunct	Wheat, Flaked	0.3 kg (5%)	77 %	4
Adjunct	Rye, Flaked	0.25 kg (4.1%)	78.3 %	4
Adjunct	Barley, Flaked	0.25 kg (4.1%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	1.5 g	60 min	5 %
Whirlpool	Amarillo	80 g	30 min	9.5 %
Whirlpool	Citra	80 g	30 min	12 %
Whirlpool	Simcoe	80 g	30 min	13.2 %
Dry Hop	Amarillo	35 g	2 day(s)	9.5 %
Dry Hop	Citra	35 g	2 day(s)	12 %
Dry Hop	Simcoe	35 g	2 day(s)	13.2 %

Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wzgórze	Ale	Liquid	15 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min