

# NEIPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **2**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **25 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Płatki pszeniczne	0.55 kg (12.2%)	60 %	3
Grain	Płatki owsiane	0.45 kg (10%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	50 g	1 min	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	150 g	Mash	120 min
Water Agent	Kwas fosforowy	2 g	Mash	15 min