

NEIPA 2 BIAB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **68**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **12 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

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

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 6 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (30.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.7%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 70 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Warrior | 23 g | 60 min | 15 % |
| Boil | Citra | 17 g | 20 min | 13 % |
| Boil | Galaxy | 15 g | 20 min | 13.5 % |
| Boil | Citra | 10 g | 5 min | 13 % |
| Boil | Galaxy | 10 g | 5 min | 13.5 % |
| Whirlpool | Amarillo | 30 g | 30 min | 7 % |
| Dry Hop | Citra | 15 g | 5 day(s) | 13 % |
| Dry Hop | Galaxy | 15 g | 5 day(s) | 13.5 % |
| Dry Hop | Amarillo | 15 g | 5 day(s) | 7 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | gips piwowarski | 7 g | Mash | --- |