

## NEIPA 2 Fabryka Kraftow

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5.5 kg (80.9%) | 80 %   | 2   |
| Grain | Płatki owsiane                            | 1 kg (14.7%)   | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose)                      | 0.3 kg (4.4%)  | 76.1 % | 0   |

### Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Flex      | 5 g    | 60 min   | 65 %       |
| Dry Hop | Riwaka CP | 100 g  | 2 day(s) | 3.3 %      |
| Dry Hop | Citra CP  | 100 g  | 2 day(s) | 14.2 %     |
| Dry Hop | Citra     | 20 g   | 2 day(s) | 12 %       |
| Dry Hop | Ahhroma   | 50 g   | 2 day(s) | 16.7 %     |

### Yeasts

| Name          | Type | Form   | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale  | Liquid | 100 ml | Omega      |