

# NEIPA 2WOL

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4.2 kg (64.1%) | 70 %  | 5   |
| Grain | Płatki owsiane              | 0.3 kg (4.6%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne           | 0.3 kg (4.6%)  | 60 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (3.8%) | 80 %  | 6   |
| Grain | Słód owsiany Fawcett        | 0.5 kg (7.6%)  | 61 %  | 5   |
| Grain | Strzegom Pszeniczny         | 1 kg (15.3%)   | 81 %  | 6   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Marynka   | 35 g   | 60 min | 10 %       |
| Aroma (end of boil) | Mosaic    | 20 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Amarillo  | 20 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | El Dorado | 50 g   | 0 min  | 15 %       |
| Aroma (end of boil) | Equinox   | 100 g  | 0 min  | 13.1 %     |
| Aroma (end of boil) | Citra     | 50 g   | 0 min  | 12 %       |

## Yeasts

| <b>Name</b>   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---|-------------|-------------|---------------|-------------------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale         | Slant       | 400 ml        | Lallemand         |