

# NEIPA 2WOL

- 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 American East Coast - New England	Ale	Slant	400 ml	Lallemand