

NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (80.2%)	80 %	4
Grain	Płatki pszeniczne	0.8 kg (9.9%)	85 %	3
Grain	Płatki owsiane	0.8 kg (9.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	15 min	9.5 %
Whirlpool	Simcoe	50 g	15 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
W 2 dniu burzliwej				
Dry Hop	Mosaic	50 g	3 day(s)	10 %
W 2 dniu burzliwej				
Dry Hop	Mosaic	35 g	4 day(s)	10 %
Dry Hop	Citra	35 g	4 day(s)	12 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %
Dry Hop	Amarillo	35 g	4 day(s)	9.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Wlp coastal haze	Ale	Slant	150 ml	White Labs