

NEIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **13**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (44.8%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1.5 kg (22.4%)	85 %	5
Grain	Płatki pszeniczne	0.7 kg (10.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (14.9%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot Uniw.	7 g	10 min	13.5 %
Boil	Nugget Gor.	10 g	60 min	12.2 %
Aroma (end of boil)	Mosaic Uniw.	40 g	0 min	13.2 %
Dry Hop	Ekuanot Uniw.	23 g	14 day(s)	13.5 %
Dry Hop	Citra Uniw.	30 g	3 day(s)	12.5 %
Dry Hop	Mandarina Bavaria Arom.	30 g	2 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand New England	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min