

# NEIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **66 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **66C**
- Keep mash **10 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (63.3%)	81 %	4
Grain	Barley, Flaked	0.8 kg (10.1%)	70 %	4
Grain	Oats, Flaked	0.8 kg (10.1%)	80 %	2
Grain	Wheat, Flaked	0.8 kg (10.1%)	77 %	4
Sugar	Corn Sugar (Dextrose)	0.5 kg (6.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	100 g	20 min	12 %
Whirlpool	Mosaic	100 g	20 min	10 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Crossmyloof Haze	Ale	Liquid	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	AMS	6.83 g	Mash	60 min
Water Agent	DWB	37.8 g	Mash	60 min
Water Agent	Witamina C	4 g	Mash	60 min
Water Agent	Lactic acid	1.5 g	Mash	40 min

### Notes

- Miałem tylko jedna saszetkę drożdży więc dzień wcześniej zrobiłem litrowy starter.  
*Jul 11, 2020, 7:54 AM*
- Musiałem dodać 1.5ml kwasu żeby zbić PH z około 5.4 do 5.2  
*Jul 13, 2020, 4:36 PM*