

NEIPA FPD

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **2**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (64.7%)	80 %	4
Grain	Pszeniczny	1.5 kg (17.6%)	85 %	4
Grain	Oats, Flaked	1 kg (11.8%)	80 %	2
Grain	Rye Malt	0.5 kg (5.9%)	63 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	100 g	1 min	15 %
Dry Hop	Vic Secret	100 g	4 day(s)	16.3 %
Dry Hop	Galaxy	100 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Slant	175 ml	Fermentis