

NEIPA vol 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (72.2%)	82 %	4
Grain	Viking Pale Ale malt	0.45 kg (9.3%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (8.2%)	60 %	3
Grain	Płatki owsiane	0.5 kg (10.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	10 min	8.5 %
Boil	Amarillo	35 g	10 min	8.5 %
Aroma (end of boil)	talus	50 g	0 min	7.9 %
Whirlpool	talus	100 g	20 min	7.9 %
Dry Hop	nectaron	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	40 ml	White Labs