

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 |