

Neipav2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **15**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.5 kg (34.7%) | 80.5 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (27.8%) | 85 % | 7 |
| Grain | Wheat, Torrified | 0.5 kg (6.9%) | 79 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (8.3%) | 85 % | 3 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (6.9%) | 73 % | 20 |
| Grain | Pszeniczny | 0.5 kg (6.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Amarillo | 10 g | 20 min | 9.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|------------|------------|
| wlp644 | Ale | Slant | 1428.57 ml | --- |