

## NEIPka?

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (56.3%)	80 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (18.8%)	80 %	7
Adjunct	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon USA	20 g	60 min	12.9 %
Boil	Citra	10 g	50 min	12 %
Boil	Amarillo	10 g	50 min	9.5 %
Dry Hop	Citra	60 g	12 day(s)	12 %
Dry Hop	Mosaic	40 g	12 day(s)	10 %
Dry Hop	Amarillo	50 g	10 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand