

# NIEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 4 kg (57.1%)  | 81 %  | 4   |
| Grain | Pszeniczny        | 2 kg (28.6%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (7.1%) | 85 %  | 3   |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Chinook        | 15 g   | 60 min   | 13 %       |
| Boil    | Chinook        | 15 g   | 20 min   | 13 %       |
| Dry Hop | Citra          | 30 g   | 3 day(s) | 12 %       |
| Dry Hop | Mosaic         | 30 g   | 3 day(s) | 10 %       |
| Dry Hop | Nelson Sauvign | 30 g   | 3 day(s) | 11 %       |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis S-33 | Ale  | Dry  | 11.5 g | ---        |