

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 Sauvignon | 30 g | 3 day(s) | 11 % |

Yeasts

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