

Niskoalkoholowa NEIPA

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **11**
- SRM **2.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1 kg (27.8%) | 81 % | 6 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.5 kg (41.7%) | 81 % | 4 |
| Grain | Oats, Malted | 0.5 kg (13.9%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.3 kg (8.3%) | 77 % | 4 |
| Grain | Barley, Flaked | 0.2 kg (5.6%) | 70 % | 4 |
| Grain | Weyermann - Vienna Malt | 0.1 kg (2.8%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Galaxy | 30 g | 5 min | 15 % |
| Aroma (end of boil) | Equinox | 30 g | 0 min | 13.1 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Nelson Sauvín | 60 g | 14 day(s) | 11 % |
| Dry Hop | Equinox | 70 g | 14 day(s) | 13.1 % |
| Dry Hop | Citra | 50 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| WLP067 | Ale | Liquid | 1000 ml | --- |