

# Rew NEIPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (65.6%)	80 %	4
Grain	Płatki owsiane	0.4 kg (13.1%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (13.1%)	85 %	3
Grain	Abbey Castle	0.25 kg (8.2%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	30 g	10 min	15 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %