

S&S NEIPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **45 min**
- Evaporation rate **25 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (66.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	60 %	3
Grain	Wheat, Flaked	0.5 kg (16.7%)	77 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	100 ml	White Labs