NEIPA

- Gravity **15.7 BLG**
- ABV **---**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **--- %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(62.5%)*	79 %	6
Grain	Pszeniczny	1.2 kg *(18.8%)*	85 %	4
Grain	Płatki pszeniczne	0.6 kg *(9.4%)*	85 %	3
Grain	Płatki owsiane	0.6 kg *(9.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	9 g	55 min	13.1 %
Whirlpool	Mosaic	70 g	20 min	10 %
Dry Hop	Equinox	91 g	10 day(s)	13.1 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.