

#13 NEIPA V2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (27.8%)	81 %	3.5
Grain	Maris Otter	2 kg (27.8%)	81 %	5
Grain	Weyermann pszeniczny jasny	2 kg (27.8%)	80 %	3
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra 2018	100 g	15 min	12.5 %
Dodane przy temperaturze 78 stopni.				
Whirlpool	Motueka	50 g	15 min	4.5 %
Dodane przy temperaturze 78 stopni.				
Dry Hop	Simcoe	100 g	3 day(s)	11.7 %
Dry Hop	Mosaic	100 g	3 day(s)	10.4 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Tree House Julius yeasts	Ale	Slant	150 ml	Z puszki piwa

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas L-askrobinowy	4 g	Bottling	---

Notes

- Cold crash przed butelkowaniem.
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N66P0NS>
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