

## #22 NEIPA V3

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (39.7%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (39.7%)	80 %	5
Grain	Płatki owsiane	0.65 kg (10.3%)	85 %	3
Grain	Pszeniczny	0.65 kg (10.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Centennial	50 g	0 min	10.5 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP095	Ale	Slant	300 ml	White Labs