

## 3 NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 2 kg (28%)     | 81 %  | 4   |
| Grain | Weyermann - Pale Ale Malt  | 2 kg (28%)     | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 2 kg (28%)     | 80 %  | 4   |
| Grain | Płatki owsiane             | 0.47 kg (6.6%) | 85 %  | 3   |
| Grain | Płatki pszeniczne          | 0.47 kg (6.6%) | 85 %  | 3   |
| Grain | Weyermann - Carapils       | 0.2 kg (2.8%)  | 78 %  | 4   |

### Hops

| Use for                             | Name       | Amount | Time     | Alpha acid |
|-------------------------------------|------------|--------|----------|------------|
| Whirlpool                           | Citra 2018 | 90 g   | 15 min   | 12 %       |
| Dodane przy temperaturze 78 stopni. |            |        |          |            |
| Whirlpool                           | Motueka    | 60 g   | 15 min   | 6.3 %      |
| Dodane przy temperaturze 78 stopni. |            |        |          |            |
| Dry Hop                             | Simcoe     | 90 g   | 3 day(s) | 11.7 %     |
| Dry Hop                             | Mosaic     | 90 g   | 3 day(s) | 12.6 %     |

|                     |            |      |       |      |
|---------------------|------------|------|-------|------|
| Aroma (end of boil) | Citra 2018 | 30 g | 3 min | 12 % |
|---------------------|------------|------|-------|------|

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

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