

#4 Może w końcu się uda NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.6 kg (63.9%) | 81 % | 2.5 |
| Grain | Pszeniczny | 1 kg (13.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Citra | 9 g | 60 min | 12.8 % |
| Whirlpool | El Dorado | 35 g | 23 min | 13.2 % |
| Whirlpool | Amarillo | 45 g | 23 min | 7.3 % |
| Whirlpool | Sultana | 45 g | 23 min | 14.7 % |
| Whirlpool | Citra | 20 g | 23 min | 12.8 % |
| Dry Hop | El Dorado | 65 g | 2 day(s) | 15 % |
| Dry Hop | Sultana | 55 g | 2 day(s) | 14.7 % |
| Dry Hop | Amarillo | 55 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 56 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|---------|------------|
| WLP066 London Fog | Ale | Liquid | 1500 ml | white labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|--------|
| Water Agent | Chlorek wapnia 33% | 12 g | Mash | --- |
| Water Agent | gips | 3 g | Mash | --- |
| Water Agent | Kwas fosforowy | 1.7 g | Mash | --- |
| Water Agent | Kwas Fosforowy | 1.1 g | Boil | 70 min |