

## #? Imperial NEIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (47.1%)	80 %	4
Grain	Słód owsiany Steinbach	1 kg (19.6%)	61 %	10
Grain	Słód pszeniczny Bestmalz	0.5 kg (9.8%)	82 %	5
Grain	Abbey Malt Weyermann	0.2 kg (3.9%)	75 %	45
Grain	Cara-Pils/Dextrine	0.2 kg (3.9%)	72 %	4
Grain	Płatki pszeniczne	0.4 kg (7.8%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (3.9%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Vic Secret	40 g	25 min	16.3 %
Dry Hop	Nelson Sauvín	30 g	2 day(s)	11 %
burzliwa				
Dry Hop	Vic Secret	60 g	5 day(s)	16.3 %
Dry Hop	Nelson Sauvín	70 g	5 day(s)	11 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
hazy daze	Ale	Slant	100 ml	WLP