

# NEIPA (05.2020) mppd

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **3**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (45.8%)	81 %	4
Grain	Pszeniczny	1.5 kg (31.3%)	85 %	4
Grain	Oats, Flaked	0.5 kg (10.4%)	80 %	2
Grain	Wheat, Flaked	0.6 kg (12.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	100 g	1 min	12 %
Dry Hop	Sabro	150 g	2 day(s)	12 %
Dry Hop	Citra	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Slant	100 ml	---

## Notes

- Modyfikacje wody:  
do zacierania (14,5L) 3,6g cacl<sub>2</sub>; 0,7g nacl; 4,8ml lactic acid;  
do wysładzania: (10L) 2,5g cacl<sub>2</sub>; 0,5g nacl; 2,9ml lactic acid  
*May 30, 2020, 11:58 AM*