

# NEIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **26**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **69 C**, Time **65 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **65 min** at **69C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium Weyermann	2.4 kg (49%)	80.5 %	2
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Płatki pszeniczne	0.75 kg (15.3%)	60 %	3
Grain	Płatki owsiane	0.75 kg (15.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	El Dorado	30 g	10 min	11 %
Aroma (end of boil)	WAI-ITI	25 g	10 min	1.8 %
Aroma (end of boil)	Wai-iti	25 g	5 min	1.8 %
Aroma (end of boil)	El Dorado	20 g	5 min	11 %
Dry Hop	El Dorado	15 g	11 day(s)	11 %
Dry Hop	El Dorado	35 g	5 day(s)	11 %
Dry Hop	WAI-ITI	50 g	5 day(s)	1.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand