

## NEIPA 15BLG v2

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **6**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (23.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Wheat, Flaked	0.4 kg (6.3%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Equinox	75 g	7 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	500 ml	FM