

# NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 1.87 kg (52.8%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (28.3%)    | 80 %  | 4   |
| Grain | Płatki pszeniczne | 0.67 kg (18.9%) | 60 %  | 3   |

## Hops

| Use for   | Name     | Amount  | Time  | Alpha acid |
|-----------|----------|---------|-------|------------|
| Whirlpool | Chinook  | 66.67 g | 5 min | 11 %       |
| Whirlpool | Pałacowy | 66.67 g | 5 min | 8.5 %      |
| Whirlpool | Zula     | 66.67 g | 5 min | 13.3 %     |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|---|------|--------|--------|------------|
| WLP067 - Coastal Haze                                 | Ale  | Liquid | 48 ml  | White Labs |
| Lallemand - LalBrew American East Coast - New England | Ale  | Dry    | 5.28 g | Lallemand  |