

## NEIPA 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	0.65 kg (10%)	78 %	6
Grain	Munich Malt 15	1 kg (15.4%)	80 %	15
Grain	Weyermann - Pale Wheat Malt	1.7 kg (26.2%)	85 %	5
Grain	Płatki pszeniczne	0.63 kg (9.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Castle Pilsen 2RS	2 kg (30.9%)	80.5 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot Uniw.	7 g	10 min	13.5 %
Boil	Magnat Gor.	10 g	20 min	14 %
Aroma (end of boil)	Mosaic Uniw.	30 g	0 min	13.2 %
Aroma (end of boil)	Cashmere Uniw.	10 g	0 min	9.4 %
Dry Hop	Ekuanot Uniw.	20 g	14 day(s)	13.5 %
Dry Hop	Citra Uniw.	30 g	---	12.5 %
Dry Hop	Mandarina Bavaria Arom.	20 g	---	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min